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SWEET POTATO
SPICE CAKE WITH
TOASTED MERINGUE
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SEPT/OCT 2023

VOLUME 9, ISSUE 5

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Above: Pecan Sticky Buns with Sorghum Glaze





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POLENTA BREAD & CREAMYGORG®

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Makes 1 (10-inch) loaf

- 6 tablespoons (84 grams) unsalted butter
- 2 cups (280 grams) yellow polenta or medium-grind plain cornmeal
- 1½ cups (156 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- 2½ cups (600 grams) whole buttermilk
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (21 grams) honey*
- 1 (8-ounce) container (226 grams) BelGioioso CreamyGorg® Cheese

1. Preheat oven to 425°F (220°C).
2. In a 10-inch cast-iron skillet, place butter; place skillet in oven until butter is melted and skillet is hot, about 5 minutes.
3. In a large bowl, whisk together polenta or cornmeal, flour, baking powder, and salt.

4. In a medium bowl, whisk together buttermilk, eggs, and honey. Carefully pour melted butter from hot skillet into buttermilk mixture; whisk well. Whisk buttermilk mixture into flour mixture until just combined. Carefully spread batter into hot skillet.
5. Bake until a wooden pick inserted into center comes out clean, 25 to 27 minutes. Let cool in skillet on a wire rack for 10 minutes. Serve immediately with BelGioioso CreamyGorg® Cheese.

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september | october 2023 Volume 9, Issue 5

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EDITORIAL & ADVERTISING OFFICE

2323 2nd Avenue North
Birmingham, AL 35203

Email: bakefromscratch@hoffmanmedia.com

Phone: (205) 995-8860

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The recipes in each issue pass through the *Bake from Scratch* test kitchen.

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AN ODE TO AUTUMN

This time of year is more than just leaves changing colors, pumpkin spice lattes, and breaking out your cozy sweaters. There's something about fall that has bakers running to their ovens, and here at *Bake from Scratch*, we are no different.

By the time you're reading this, I'll be exploring the markets in Paris and Burgundy, France, with fellow bakers and teaching with Erin Jeanne McDowell in the *Bake from Scratch* test kitchen in Birmingham during our fall baking retreats. Even with the hustle and bustle of traveling, my mind and heart are in a perpetual state of cozy with thoughts of warming spices wafting from the kitchen and crisp, mottled apples lining my countertop with their inviting autumnal hues, begging to be transformed into countless sweet treats. Our From the Pantry column on page 27 guides you through the differences of apple varieties and which are best suited for a particular bake, which you'll find by the bushel in this issue.

This change of season always makes me feel a strong sense of community as I reflect on how grateful I am that our love of baking has united us. I am overwhelmed with the friends we've made along the way; some are now old friends, as we've cultivated relationships for many years. *Bake from Scratch* has allowed us to connect with bakers worldwide; we never take this for granted. We promise to continue inspiring, teaching, and sharing recipes that remain steadfast in your home. Many of our baker friends we've made have been featured on these pages, and this issue has some extraordinary friends we'd love to introduce you to!

I have known Hollis English and her family for a long time, ever since the magazine's first baking retreat, and I'm so excited to include her and her family's special farm on page 19. Celebrating old friendships is something very important to me, but I'm happy to include new friends in this issue such as Morgan Peaceman, who shares a beloved handed-down family recipe on page 25, and Gesine Bullock-Prado on page 31, whom some of you might also remember from a summer class of Baking School with Williams Sonoma. These friends and relationships are what help the baking community thrive as we connect and share inspiration with each another.



Then there are those relationships with trusted brands we've used for years in our kitchen, and some of those bonds have been so strong they resulted in beloved partnerships along the way. I'm so proud of Schermer Pecans being the official *Bake from Scratch* pecan; they're a family that I am honored to know. My freezer is always full of their nuts, especially this time of year. Their products make baking easier, delicious, and beautiful, which you can read all about on page 91.

This issue is truly an ode to autumn. From our crowd-pleasing chewy cookie sandwiches and gooey sweet rolls to piled-high fruit pies and decadent spiced cakes, I hope you enjoy baking your way through these colorful pages as much as we enjoyed creating them for you.

And remember, bake it your way!

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit bakefromscratch.com and follow us for daily baking inspiration.



Bake from Scratch



The Crumb



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Learn more from the comfort of your own home in **Baking School**.

Join *Bake from Scratch* magazine and Williams Sonoma for a virtual baking class series that will boost your confidence in the kitchen. In each class, Brian Hart Hoffman will share baking tips, tricks, and recipes that you will want to re-create at home for family and friends!

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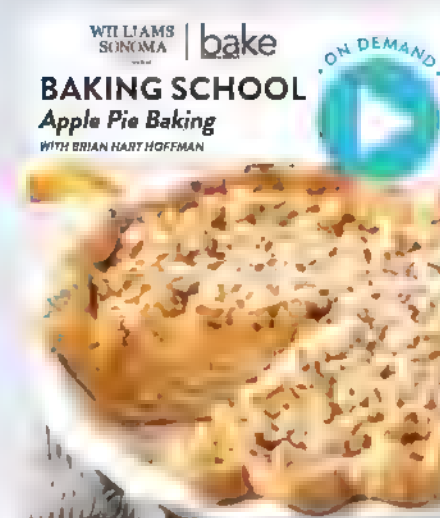
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HAZELNUT-CHOCOLATE TART

With a nutty, buttery press-in crust and a decadently rich filling featuring Bonne Maman® Hazelnut Chocolate Spread, this impressive tart requires surprisingly little effort to make yet yields stunningly beautiful and delicious results.

Makes 1 (9-inch) tart

- 1¼ cups (156 grams) all-purpose flour
- 1 cup (96 grams) hazelnut flour (see Note)
- ¼ cup (30 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 1 large egg (50 grams), room temperature
- 1 (12.7-ounce) jar (360 grams) Bonne Maman® Hazelnut Chocolate Spread
- ¾ cup (160 grams) heavy whipping cream
- 5 tablespoons (70 grams) unsalted butter, softened
- Garnish: chopped toasted hazelnuts

1. Spray a 9-inch round fluted removable-bottom tart pan with baking spray with flour.
2. In a large bowl, whisk together flours, confectioners' sugar, and salt. Add cold butter; using a pastry blender or 2 forks, cut in butter until mixture resembles coarse crumbs. Stir in egg until dry ingredients are moistened. Press dough into bottom and up sides of prepared pan. Refrigerate until firm, about 20 minutes.
3. Preheat oven to 350°F (180°C).
4. Top prepared crust with a piece of parchment paper. Add pie weights.
5. Bake until edges are just set, 15 to 20 minutes. Carefully remove parchment and weights. Bake until bottom of crust is dry and lightly browned, 5 to 10 minutes more. Let cool completely in pan on a wire rack.
6. In a medium microwave-safe bowl, combine hazelnut chocolate spread, cream, and softened butter. Heat on high in 30-second intervals, stirring between each, until butter is melted, hazelnut chocolate spread has thinned, and mixture starts to come together. Gently stir until combined, avoiding incorporating air into mixture. Immediately spread mixture into cooled tart shell. Refrigerate until filling is set, 3 to 4 hours. Garnish with hazelnuts, if desired. Refrigerate in an airtight container for up to 3 days.

Note: If you cannot find hazelnut flour, process 1 cup (130 grams) skinned whole hazelnuts in a food processor until finely ground.



INTRODUCING

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PHOTOGRAPHY BY

KYLE CARPENTER

RECIPE DEVELOPMENT BY

AMANDA STABLE

FOOD STYLING BY

KATIE MOON DICKERSON

STYLING BY

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Pages **91–96** and **99–100**—Photography by Drew Ba four (Putt and dog; Putt, daughters, and dog; buckets and hands sorting nuts); Eley (nuts on branches with hands; Putt bending over; Putt and red harvesting machine; man in control room; pecan bagging machine); and Gabriel Harway (trees in orchard; man in bed of red truck; pecans in hands, nut cluster on branch; yellow harvesting machine; pecans on conveyor belt).

VANILLA CHAI SPICE CRINKLE COOKIES

Incorporating warm spices, rich molasses, and aromatic Heilala Vanilla, these cookies are a unique take on the classic crinkle. All that's left is to slather a citrus zest- and vanilla bean-flecked frosting onto the vanilla sugar-coated craggy tops, and you've got your favorite cookie for the season.

Makes 24 cookies

- ½ cup (113 grams) unsalted butter, softened
- ¼ cup (50 grams) all-vegetable shortening
- 1 cup (220 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- ¼ cup (85 grams) unsulphured molasses
- 1 tablespoon (13 grams) Heilala Pure Vanilla Extract
- 3 cups (375 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground cinnamon
- 1¼ teaspoons (6.25 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground ginger
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- ¼ teaspoon ground black pepper
- ⅓ cup (66 grams) Heilala Pure Vanilla Sugar
- Creamy Vanilla-Orange Frosting (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, shortening, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in molasses and vanilla.
2. In a medium bowl, whisk together flour, cinnamon, baking soda, salt, ginger, cardamom, cloves, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate until firm, about 1½ hours.

3. Line baking sheets with parchment paper.
4. Roll dough into 1½-inch balls (38 grams each). Roll dough balls in vanilla sugar, and place 2 inches apart on prepared pans. Flatten dough balls into 2-inch disks. Refrigerate for 30 minutes.
5. Preheat oven to 350°F (180°C).
6. Bake, one pan at a time, until puffed and set, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
7. Using an offset spatula, spread Creamy Vanilla-Orange Frosting onto cookies. Store in an airtight container for up to 3 days.

CREAMY VANILLA-ORANGE FROSTING

Makes about 3 cups

- 1 (8-ounce) package (226 grams) cream cheese, softened
- ½ cup (113 grams) unsalted butter, softened
- 1 teaspoon (3 grams) tightly packed orange zest
- 4 cups (480 grams) confectioners' sugar
- 1 tablespoon (18 grams) Heilala Pure Vanilla Bean Paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and orange zest at high speed until smooth and creamy, stopping to scrape sides of bowl. Add confectioners' sugar and vanilla bean paste, and beat at low speed until well combined, stopping to scrape sides of bowl. Increase mixer speed to high, and beat until light and fluffy, about 2 minutes.



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CRANBERRY-SAGE FANTAILS

Elegant and deliciously buttery, these golden layered rolls will elevate any fall feast. Our dough gets its beautiful height from Platinum® Yeast from Red Star®. Their shape resembles a flower in bloom, with each petal forming a perfect pull-apart bite flecked with tart, rubied cranberries and the earthy aroma of sage.

Makes 12 rolls

- 3¼ to 3½ cups (406 to 437 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 1 tablespoon (9 grams) plus ¼ teaspoon kosher salt, divided
- 1 (0.25-ounce) package (7 grams) Platinum® Yeast from Red Star®
- ½ teaspoon (1.5 grams) poultry seasoning
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (180 grams) plus 1 tablespoon (15 grams) water, divided
- ½ cup (120 grams) sour cream
- 8 tablespoons (113 grams) unsalted butter, cubed and divided
- ⅓ cup (9 grams) plus 1 tablespoon (2 grams) finely chopped fresh sage, divided
- ½ cup (68 grams) dried cranberries, chopped
- 1 large egg (50 grams)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, 1 tablespoon (9 grams) salt, yeast, poultry seasoning, and baking soda by hand.
2. In a medium saucepan, heat ¾ cup (180 grams) water, sour cream, and 3 tablespoons (42 grams) butter over medium-low heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add sour cream mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2¼ cups (281 grams) flour and ½ cup (9 grams) sage, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 12 to 14 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly pull away from sides of bowl). Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Punch down dough; cover and let stand for 10 minutes.
6. Spray a 12-cup muffin pan with baking spray with flour.
7. In a small microwave-safe bowl, heat remaining 5 tablespoons butter (71 grams) on high in 10-second intervals until melted.
8. Divide dough in half. On a lightly floured surface, roll half of dough into a 12-inch square. (Keep remaining dough covered with plastic wrap.) Brush 1 tablespoon (14 grams) melted butter onto dough. Cut dough into 12 (6x2-inch) strips. Sprinkle ¼ cup (34 grams) cranberries onto 10 dough strips. Stack 5 strips with cranberries, cranberry side up, on top of each other; place 1 plain strip, butter side down, on top. Repeat with remaining 6 strips of dough. Using a floured serrated knife, cut each stack of dough crosswise into 3 (2-inch) squares. Place dough squares, cut side up, in prepared muffin cups. Repeat procedure with remaining dough, 1 tablespoon (14 grams) melted butter, and remaining ¼ cup (34 grams) cranberries. Loosely cover dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until dough fills cups, 15 to 25 minutes.
9. Preheat oven to 375°F (190°C).
10. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water; brush onto dough.
11. Bake until lightly browned, 12 to 15 minutes. Let cool in pan on a wire rack for 10 minutes. Stir remaining 1 tablespoon (2 grams) sage into remaining melted butter; brush onto warm rolls. Serve warm.



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MAI'A IN MAUI

During her summer vacation to Hawai'i, *Bake from Scratch* Editorial Director Nancy Meeks ate mai'a (banana) bread most every day. Apple bananas, which are a smaller, sweeter, and creamier variety of banana than what's found in grocery stores on the mainland, grow all over the Hawaiian islands but are particularly popular on Maui. It's these apple bananas, combined with other locally grown produce such as pineapple, coconut, mango, macadamia nuts, and passion fruit, that create such scrumptious loaves. She found one of her favorites at Hāna Farms, located just off the historic Hāna Highway on Maui's eastern coast. hanafarms.com

CAKE CRASHES AVOIDED

We know that moving assembled cakes and even plain cake layers can be downright scary, but have no fear with this cake lifter. Whether moving from cooling racks to turntables or assembling decorated tiers on a pedestal, this generously sized and sturdy lifter from Nordic Ware is the tool you need.

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KEEP CLEAN AND COMFY

These aprons are a favorite of our Editor-in-Chief Brian Hart Hoffman. The adjustable neck and waist straps allow you to fit the aprons to your height for better coverage, and the lightweight linen fabric is breathable so you can stay cool even when your kitchen is heating up.

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NEVER ENOUGH CAKE ANOTHER BUNDT COLLECTION BY BRIAN HART HOFFMAN

Brian and the *Bake from Scratch* team are back with *Another Bundt Collection*—because you can never bake too many Bundts! This book is filled with recipes for all shapes and sizes of Bundt pans and highlights a few of Brian's favorite flavors and ingredients such as Strawberry Chablis Cake, Milk Bread Gibassier with orange blossom water, and Candied Chestnut-Pecan Cake. Whether you're looking for classic creations in new shapes or new flavors in familiar pans, this book is full of beautiful and delicious recipes you'll turn to for years to come.

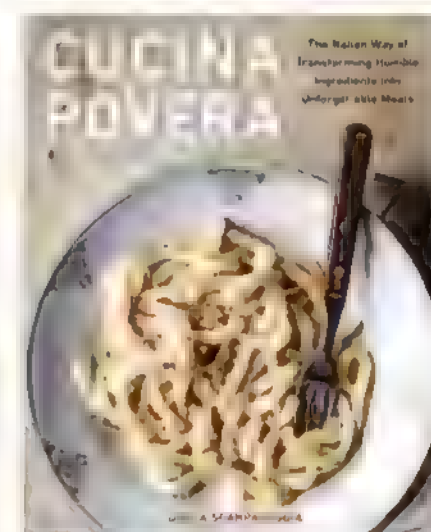
AVAILABLE AT: bakefromscratch.com/shop



CIAO ITALIA CUCINA POVERA BY GIULIA SCARPALEGGIA

Tuscan culinary instructor and food writer Giulia Scarpaleggia is all about making the most of what you already have on hand. Her cookbook, *Cucina Povera*, which translates to "kitchen for the poor," explores culinary traditions and recipes historically rooted in Italy's rural peasant population. Giulia shares a brief history of more than 100 recipes in the book, including Apple Olive Oil Cake, Nut Biscotti, Semolina Bread, and Zuppa Inglese, an Italian-style trifle, for a baking experience that revels in the resourceful soul of Italy.

AVAILABLE AT: en.julskitchen.com



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Italy is proud of the wines of Abruzzo, one of the oldest vine regions in the world, growing in a territory surrounded by the Apennine mountains and the Adriatic Sea, with an ideal microclimate. Rachi, located at the foot of Mt. Olympus, home of the Greek gods, and Kavala, have developed, during the last decades, cherry and kiwi production and gained worldwide recognition for their products' premium taste and quality. And who doesn't know the wines of Bordeaux in France? The golden white wines of Bordeaux are produced, thanks to the famous noble rot, on an exceptional terrain among the Garonne river and several other tributaries.

The Charming Taste of Europe is a unique campaign, co-funded by the European Union, with the aim to increase awareness of the merits and quality standards of European wines and fresh fruits. The project combines the wine flavors from France and Italy with the refreshing taste of Greek fruit, and introduces Canada and the United States to these exquisite products that proudly carry the European qualities.

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Tell us about your family's market.

HE: My parents opened the farmstand in the '80s, and I grew up at the farm. I was always heavily involved in what we were doing at the farm. I loved the way that I grew up, whether it was being on the farm, being outside, or baking with my mom. After university, I decided to return to the farm, and my siblings and I planned to open a scratch bakery. We wanted to revisit what we had when we were growing up and to provide something to customers involving baking. We host craft fairs on the last Sunday of the month from May until November, which is great because we get lots of wonderful crafters and artisans who come on those weekends. We also have about 3 acres of space with all sorts of kids' activities and playgrounds for them to enjoy.

Why is baking important to you?

HE: My mom and grandmother baked religiously all the time, so we grew up very much as a big baking family. Baking has been an adventure in learning. It's so therapeutic and brings people together. It's something that I thoroughly enjoy.

What is your favorite part about working for the farm now?

HE: I really love the people. I love the customers who have visited the farm

market and bakery for the last 13 years, and I love being able to connect with the community and our staff as well. We have a wonderful, incredible team in the bakery, so being able to facilitate and build that over the years has been wonderful. The other thing that I love about the bakery is the packaging design. I really love working with the vision of what our brand is and designing new pie boxes and shortbread boxes.

What is your favorite item at the bakery?

HE: That is the hardest question for sure. We have cookies, pies, and breads, but their flavors change seasonally. In the spring, I love Rhubarb Pie, but overall, it's our Raspberry Pie. It's not super sweet. It's a little bit tart. We have a few staples that we make all year, raspberry being one of them, and then we input other seasonal flavors throughout the year. But that's the one thing that we make all year long that I always love a piece of: our Raspberry Pie.

Local philanthropy is important to you.

What are some outreach projects that you take part in?

HE: Throughout the summer, we have fundraisers for the Indigenous community. In June, we support the

Pride communities. We provide several different menu items where the proceeds go to LGBT YouthLine, which is a local call-in resource for the LGBTQ community. We do a few initiatives for the hospital that is in our town, as well as an event at Christmas that we operate that is called Shop with a Cop. A lot of the proceeds for different products we have in the shop go toward the Indigenous community as well.

What are some of your proudest accomplishments?

HE: The leadership growth. I'm most proud that we started. We tried new things and we made loads of mistakes, but our customers were always so patient. I'm most proud of the goodwill and trust in the community that they have with us. For myself, I'm proud of my leadership in learning how to build and manage a team, how to create a culture at work that is vibrant and respectful while still getting lots of work accomplished, and building a place that people want to be every day. 🍪

Follow the farm and Hollis on Instagram at @murphysfarm and @hollisenglish and visit murphysfarmmarket.com to learn more.

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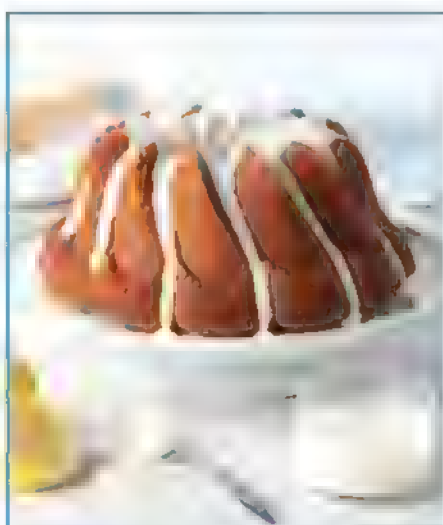
BRIAN HART HOFFMAN

You've been asking for more Bundts, and I am here for you! Through the years, I've heard countless stories of your deep-rooted adoration for the Bundt. So many of you, like me, have shared memories of a perfectly curved cake under a dome of glass, beckoning you to reach in and cut a slice.

That's why I'm excited to announce *Another Bundt Collection*—because you can never bake too many Bundts!



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from the test kitchen |

ALL BUTTERED UP

BUTTER IS A BAKER'S BEST FRIEND, BUT
HOW WELL DO YOU KNOW YOUR BESTIE?

BY NANCY MEEKS



Whether cut into flour for scones or piecrust, laminated into dough for puff pastry, creamed with sugar for cakes and cookies, or simply brushed onto a bread loaf warm from the oven, butter just can't be beat. But with so many options available, it can be hard to know which to choose. Here's the *Bake from Scratch* guide to butter.

There are numerous brands and styles of butter to choose from, but all butter is created the same way: cream is churned or stirred until the solids and liquid separate. The liquid is buttermilk, and the fat solids are kneaded or mixed together until they form a large, cohesive piece. Salt is optional, but it is frequently added to help preserve the butter and enhance taste.

Types of Butter

AMERICAN: American butter is what we all grew up with in the US and exactly what comes to your mind when you hear the word "butter." Sold in ¼-pound rectangular sticks, this butter is 80 percent fat and is graded AA, A, or B using standards of color, flavor, and consistency. Grades AA and A are what you'll find in grocery stores. American butter tends to be lighter in color than other butters because it has a lower fat content.

AMISH: Traditional Amish butter has around 84 percent fat, which means it's creamier in texture and darker in color than American butter. It's also most commonly sold in paper-wrapped 1- to 2-pound logs rather than smaller sticks. Amish butter can be portioned into smaller pieces, wrapped tightly in plastic wrap, and frozen for up to a year.

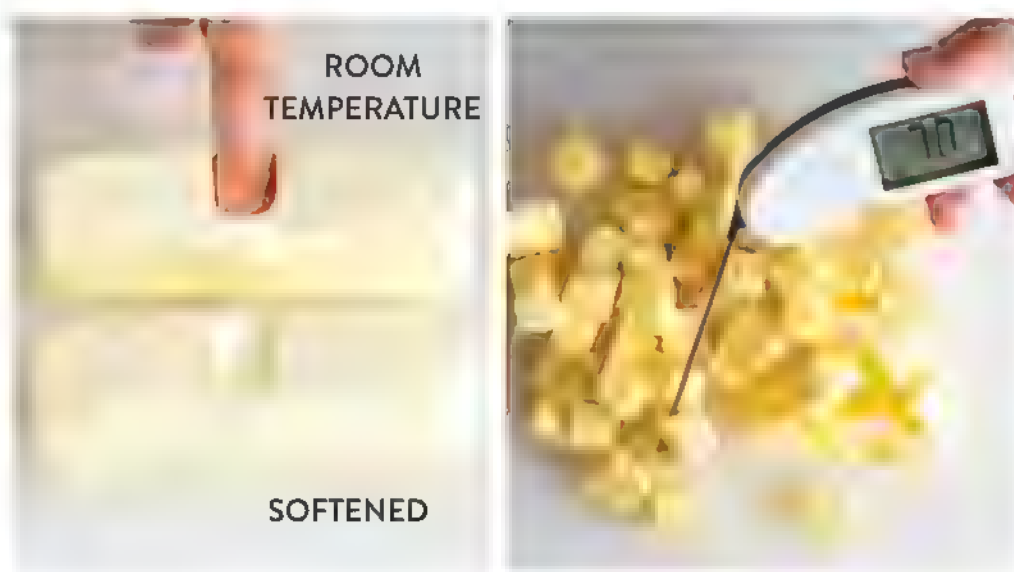
EUROPEAN: European butter is approximately 82 percent fat, but that small amount can mean a big difference in texture, flavor, and color. European-style butter is creamier and easier to spread than American butter and is more flavorful because of its higher fat content.

IRISH: Also a European-style butter, Irish butter is typically about 82 percent fat. Kerrygold is a favorite brand among Irish butters, and it is the *Bake from Scratch* test kitchen standard, meaning all our recipes that use butter are developed with Kerrygold. Its signature golden color and rich flavor are thanks to cows that graze the green rolling hills of the Emerald Isle.

Room Temperature vs. Softened

These two terms may seem arbitrary or even as if they are describing the same thing, yet they are different. But first, why does butter need to be at room temperature or softened? Softened butter is ideal for creaming with sugar, meaning the two are combined and air is incorporated into the mixture. If the butter is too cold, not enough air will be incorporated; too warm and the mixture can collapse and bake flat.

Softened butter will hold a slight indentation when you press it with your finger and should be about 65°F (18°C). Room temperature butter will leave a deeper indentation when pressed and should be about 70°F (21°C). If you are making a Swiss buttercream, room temperature butter will incorporate into the egg white mixture more easily and faster than softened butter.



The Heat Is On

Heating butter past its melting point transforms it into a few states that are very versatile for cooking and baking, not to mention delicious.

BROWNED: Butter is melted and then cooked until the milk solids turn golden brown. These browned bits take on a rich, nutty, caramelly flavor. Find our step-by-step guide to making browned butter at [bakefromscratch.com](https://www.bakefromscratch.com).

CLARIFIED: Butter is melted over low heat and gently simmered until it foams as water evaporates and the white milk solids sink to the bottom of the pan. The liquid is carefully poured off or strained to remove the milk solids, which are discarded.

GHEE: Ghee takes clarified butter a step further by continuing to simmer the butter after the milk solids have sunk to the bottom of the pan so that more water evaporates and the milk solids turn brown. The liquid is then strained, and the solids are discarded.





AMISH

MINERVA
DAIRY

EUROPEAN

MINERVA
DAIRY

IRISH

IMPORTED
1 FIRST QUALITY 1

LAND O'LAKES

AMERICAN

(leading national brand)

LAND O'LAKES

AA

AMERICAN

(national brand)

GRADE AA
BUTTER

AMERICAN

(national store brand)

Color Cues

Butter comes in a variety of colors, and there's often no way of knowing what color your butter is until you unwrap it at home. But why does butter's color matter, you ask? When baking and creating foods such as wedding cakes and buttercreams, keeping the cake layers and frostings as white as possible can be important. The darker or more intensely yellow the butter that you use, the more color you introduce into the final product.

Label Lingo

You'll find these terms on all manner of butter labels.

CULTURED: Live bacteria culture is added to cream and left to stand for a while before churning it into butter. This style of butter has a slightly tangy taste.

SWEET CREAM: Most all butter is technically sweet cream butter, meaning it was made with fresh cream rather than cultured cream. "Sweet cream" can sometimes be a synonym for salted butter, so read the label closely.

GRASS FED: Cream used to make this butter is from cows that were able to graze on green pastures. A grass diet indicates a darker color to butter and a stronger flavor.

LIGHT BUTTER: This is butter that was churned with more water and air, resulting in about 25 percent less fat than regular American butter. It's best for serving rather than being used as a baking ingredient.

Salted vs. Unsalted

Almost all butters are available in unsalted and salted versions, and salt levels in butter will vary from brand to brand. Unsalted butter lets you have complete control over the flavor and amount of salt in your baking, whereas salted butter stays fresher longer than unsalted. The *Bake from Scratch* test kitchen's standard is unsalted butter unless otherwise specified in the recipe. 16

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BRIAN HART HOFFMAN AND BROOKE BELL



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This festive collection of cocktail recipes crafted by Brian Hart Hoffman and Brooke Bell includes seasonal flavors served up in the preferred glass of imbibers everywhere: the coupe. In addition to favorite drinks, Holiday Coupetales also offers appetizers and desserts to keep your holidays merry and bright. From warm, cozy drinks perfect for sipping fireside to big-batch cocktails and light bites ideal for holiday entertaining, this book embraces the magic of the season.



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RUGELACH RECOLLECTIONS

MORGAN PEACEMAN FROM NOMASTE
HUNGRY SHARES HER GRANDMOTHER'S
TREASURED RUGELACH RECIPE

BY MORGAN PEACEMAN



One of my fondest memories of my grandmother was baking cookies every fall. We made at least 15 different varieties of cookies, and as she made them, we would divide them into small tins on her living room table. These tins would be hand-delivered to neighbors, teachers, and friends. Her baking was unmatched, and ever since she passed away in 2009, I've been looking to find time to re-create her delicious cookies. One of the most popular, and most requested, is her Cream Cheese Rugelach.

Her recipe for rugelach differs from the traditional rugelach, as it's shaped a bit differently and has a different filling and a different overall flavor. My grandmother used to make this cookie for everyone's birthdays, holidays such as Rosh Hashanah, and on snowy, wintry days. Cream Cheese Rugelach was so popular among my family members that there would be arguments over whose right it was to take the last cookie on the table. My grandmother learned very early on she always needed to have a backup batch in the freezer.

My grandmother's rugelach dough comes together with just a few simple ingredients, resulting in the perfect buttery and flaky cookie, filled with ground walnuts and topped with a dusting of cinnamon. I remember helping my grandmother with rolling up the rugelach and placing them on the baking sheet. She would never forget to sneak me a few rugelach as they made their rounds in and out of the oven, cooling on the counter, waiting to be devoured. It's a core memory that I'll cherish for a lifetime.

While my grandmother may not be here to continue to bake her drool-worthy confections, her legacy lives on in my family and me. I impatiently wait to whip up a batch with my son at my side, helping me the way I helped my grandmother so many years ago. My hope is that this heirloom recipe becomes your go-to cookie recipe the way it did mine, not just for holidays but for any time you're craving a little morsel of delight.

Find Morgan on social media at @nomastehungry.

CREAM CHEESE RUGELACH

Makes about 40 cookies

Recipe by Morgan Peaceman

These beloved rugelach have a hint of sweet apricot jam and crunchy walnuts swathed in a rich, buttery cream cheese dough and sprinkled with a warming hint of cinnamon.

- 2¼ cups (281 grams) all-purpose flour
- 1 cup (227 grams) salted butter, room temperature
- 1 (8-ounce) package (226 grams) cream cheese, room temperature
- ¼ cup (30 grams) confectioners' sugar
- ½ cup (60 grams) very finely chopped walnuts
- Apricot preserves*
- 1 tablespoon (6 grams) ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, butter, and cream cheese at medium speed until a dough forms, stopping to scrape sides of bowl. Turn out dough onto a work surface, and shape into a rectangle. Wrap in plastic wrap, and refrigerate until firm, about 45 minutes.
2. Preheat oven to 375°F (190°C).
3. Sift confectioners' sugar onto a work surface. Place firm dough on prepared surface; lightly sift confectioners' sugar onto dough and rolling pin. Roll dough into a ¼-inch-thick rectangle. Trim sides of dough to make a 12x10-inch rectangle. Cut dough into 3x2-inch rectangles; cut each rectangle diagonally to make 2 triangles.
4. Sprinkle about ½ teaspoon walnuts onto widest end of each dough triangle. Using your finger, dab a small amount of preserves onto the point. Starting at base of triangle, roll up dough to point, and seal. Sprinkle cinnamon onto rolled dough. Place on ungreased baking sheets.
5. Bake until puffed and golden brown, 12 to 15 minutes. Let cool on pans on wire racks for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

*Morgan uses Bonne Maman Apricot Preserves.

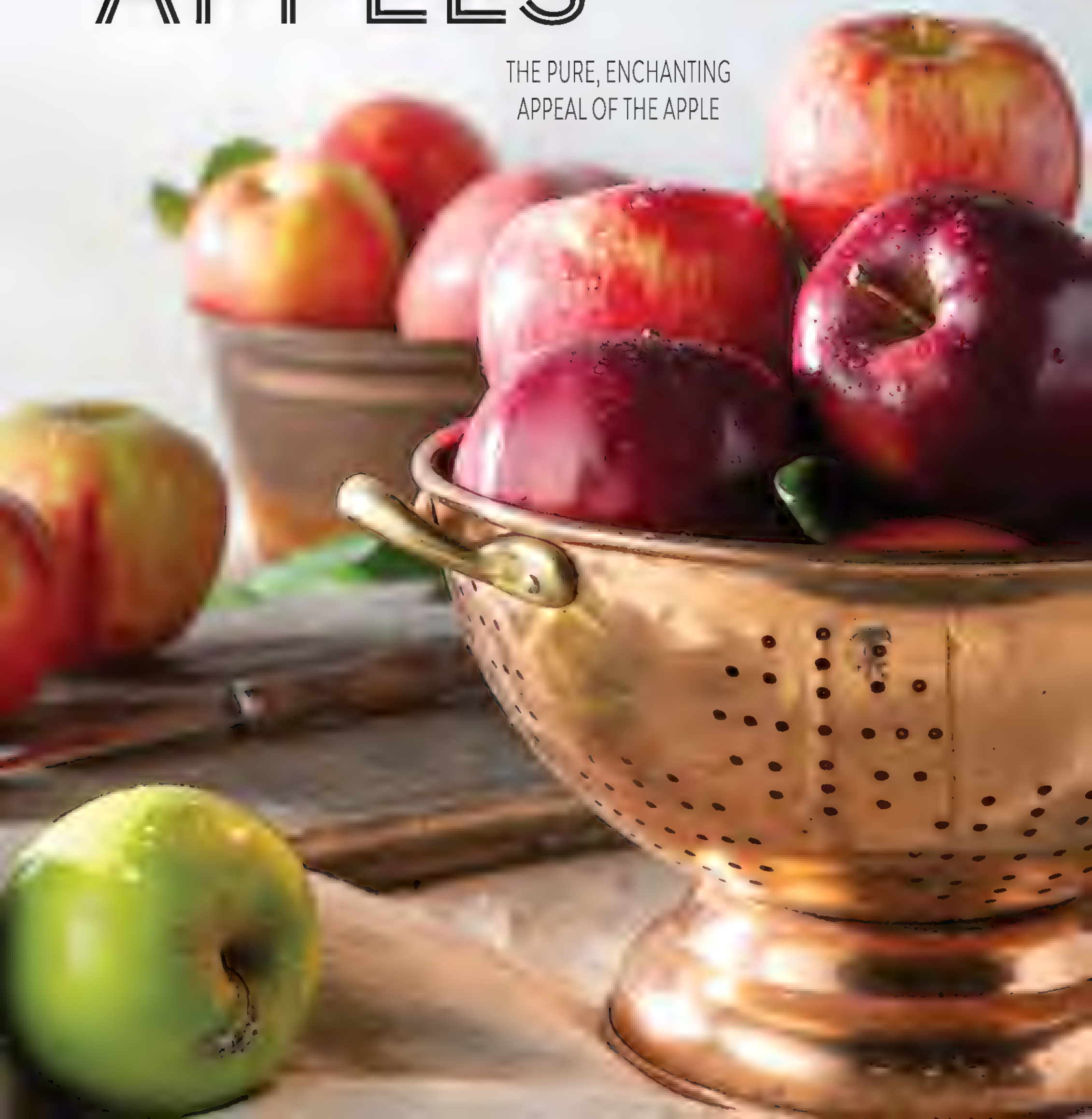


from the pantry

APPLES

BY AMBER WILSON
FOOD STYLING BY AARON CONRAD

THE PURE, ENCHANTING
APPEAL OF THE APPLE



On that first cool, crisp, delicious autumn morning when summer seems to give way to fall seemingly overnight, I can find few things that encompass the season like an apple. The beloved autumn gems gleam in hues of gold, pale and vibrant greens, blushing pinks, and majestic reds, filled with juices with the perfect balance of both sweetness and acidity. Their firm flesh makes them ideal for baking and perfect for snacking on alone as the superlative crunch of an apple breaks the calming silence of the season, ushering in whispers of warming spices, ethereal piecrust, and the aroma of caramel blipping away on the stove. These scents bring me back to a memory that is most potent this time of year.

One morning in late October, I recall stashing still-warm hand pies wrapped in brown parchment paper snugly side by side in a small square baking pan. The scent of spiced apples and butter filled the car as we drove through the winding road skirted with trees boasting the most vivid display of autumnal colors. We watched the sunlight slowly peek through the trees and the golden light strike the pirouetting leaves in midair—the soft, chilly breeze lifting them as if to make this moment last just that much longer just for us. The tender, flaky pastry satisfyingly gave way to a gentle dribble of salted caramel and the softest apple filling that had been soured in cider and deeply seasoned with cardamom, vanilla, and black pepper. Sips of ice-cold sparkling water broke up bites of the apple-filled pastry until all that was left were golden crumbs on my emerald sweater. The quietness of the morning was fleeting, but the cherished memory of the apple hand pies and the stillness of that autumn morning lingers.

There seems to be an apple for every occasion imaginable: the mottled red and yellow Honeycrisp for a honey-like aromatic sweetness and crunch, a Braeburn adds lovely flavor and texture to a tarte Tatin, and the light, rosy-skinned Gala to enjoy with a sliver of Cheddar. There are thousands of varieties of apples, and some are better-suited for baking than others. A perfect baking apple relies on two key factors: texture and flavor.

A balance of sweet and sharp will create a well-rounded flavor to your apple desserts, creating an irresistible combination that keeps you coming back for another bite. Also, don't be afraid to mix and match apple varieties. Layering more than one type of apple underneath that flaky, buttery crust will yield an unbelievably flavorful filling. Now, let's talk about the sorts of apples made for baking!

Pink Lady, or Cripps Pink, is perfectly balanced between sweet, tart, and astringent notes, making it a refreshing snacking apple and an ideal baking apple. When baked, the apple retains its



oh-so-perfect shape and maintains that heavenly sweet-tart balanced flavor! Also, Pink Lady oxidizes slowly, so you can prep with ease knowing your apples won't brown as quickly once sliced.

Braeburns have muted red skin with golden-yellow undertones and tinges of faint green. They have a prominent sweetness against an acidic backdrop that concentrates and elicits a husky hint of spice while baking. And since these apples release very little liquid while baking, you won't be left with a soggy crust when making pies, tarts, or galettes.

Granny Smith apples boast a bright, tart, almost citrusy aroma that complements the sweetness in desserts. In addition, their firm flesh holds up well in the oven during long baking times, making these a favorite among bakers. Another great thing about these acidic beauties is that they are widely available any time of the year!

With its inherent honeyed sweetness and perfectly crisp bite, you can't go wrong with a Honeycrisp. It's sweeter than the Granny Smith, making it ideal for snacking and baking. With its juicy, crunchy texture and lovely sweetness that only gets more complex as it bakes, it is a solid choice for most desserts.

As the season progresses, an apple's texture and flavor are prone to change. After picking, many will deepen in flavor as their starch turns to sugar and their notes of spices or fruitiness come to the forefront. Others simply become soft and mushy. When choosing a baking apple, it should be so firm that when you press it with your thumb, it won't leave an indentation. If the apple yields to the pressure of your thumb, it is high in water content and more likely to lose shape or get squishy when baked. This is desirable when making applesauce or apple butter but not what you're looking for in a recipe where you want the apple pieces to remain intact. Gently squeeze the apple, feeling for any soft spots and avoiding

Obliviate Oxidation

The best way to prevent cut apples from oxidizing is to soak the cut apples in a saltwater solution of $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt to 1 cup (240 grams) cold water for 10 minutes. Drain well (but don't rinse), and refrigerate in an airtight container for up to 5 days. The mild salt flavor can be rinsed off under cold water when ready to use, leaving you with a crisp and fresh apple long after being cut.



apples with bruising. While some types aren't as inherently firm-fleshed as others, if you feel a lot of give, that apple is likely either overripe or old.

Once you've got your hands on the apple you desire, the key to preserving fresh apples is to keep them cold. During ripening, apples give off a gas called ethylene that also ripens other fruits and vegetables around them—helpful if you need to quickly ripen a bunch of green bananas or a firm avocado. Otherwise, stash apples in a tightly closed bag to trap in humidity and refrigerate them, placing the bag in the produce drawer. Stored properly, especially the denser, crisper varieties, apples should keep for several months. I find it deeply comforting to open my fridge, stare at all sorts of apples, and imagine all the delicious creations they are destined to become. 🍏

BAKE WITH APPLES

In this issue, don't miss:

Honey-Apple Challah Knots, **page 50**

Caramel Apple Cream Puffs, **page 59**

Apple Spice Layer Cake, **page 61**

Apple Crumb Pie, **page 66**

Apple-Cheddar-Sage Biscuits, **page 89**



bakerprof



WITH LOVE FROM VERMONT



GESINE BULLOCK-PRADO REVEALS HOW HER LOVE FOR HER HOME IN VERMONT TRANSPIRED INTO A BEAUTIFUL COOKBOOK, *MY VERMONT TABLE*, FILLED WITH PASSION, THOUGHTFULNESS, AND DELICIOUS RECIPES. NOT ONLY IS GESINE A PHENOMENAL BAKER AND COOKBOOK AUTHOR, BUT SHE IS ALSO A REMARKABLE INSTRUCTOR. STUDENTS LEAVE HER CLASSES BRIMMING WITH CONFIDENCE, A SENSE OF ACCOMPLISHMENT, AND DELIGHTFUL BAKED GOODS.

BY AMBER WILSON



Gesine Bullock-Prado's passion for pastries began early in life. She was born in Washington, DC, but she traveled with her mother, a German opera singer, in Europe at a young age. "I think when you grow up in Germany and Austria around some of the best pastries in the world, it just becomes second nature to appreciate and love them a ton. And growing up as well in the States, where my mother wouldn't let me have any of the fun American food, my neighbors had it and that's where I learned to appreciate Oreos, Twinkies, and all the fabulous Hostess products. There was never a moment where I didn't want to eat pastry. I always wanted to make pastry and bake since I was able to reach an oven."

Later in life, Gesine earned a law degree, and for nearly a decade, she ran the production company of her sister, actress Sandra Bullock. On a trip with her now husband, Ray Prado, Gesine fell so head over heels for Vermont that she decided to leave Hollywood for a quieter life in the Green Mountain State, where she opened a pastry shop and began teaching baking classes. "I've been teaching for 15 years now, and I think one of the things I am most connected to is my talent for mothering older women coming in and wanting to do something for themselves. They've been caring for others for so long, and this is one of their opportunities to take some time to do something for themselves. I encourage that a thousand times over. It's never too late to learn something new and exciting, have fun, forgive yourself for any mistakes, and you don't have to clean up after yourself!"

With an incredible talent for learning, as a self-taught baker, and teaching, Gesine tackles everything from baking basics to some of the most challenging recipes for a home baker. "My job is to teach both professional and home bakers, and I found that one of my favorite things to teach is laminated doughs. And specifically, I am all about all inverse puff," Gesine says.

This "inverse" technique reverses the traditional puff pastry method by encasing the dough inside the butter, which creates a flaky puff pastry that's even lighter than traditional puff pastry. "I don't make any other type of puff," Gesine explains. "I think it's a waste of time because nothing is texturally complete, and if you want to do any French pâtisserie, [for me] it's inverse or go home."

Still, making puff pastry can be intimidating, and Gesine meets this pressure head-on to create calm and confidence in her class. "I had these sisters from Idaho who came for a sisters' weekend, and one of them was the baker and the other was a farmer. But the farmer was a little freaked out, and I said to her, 'You are going to leave here with the perfect



A SWEET EDUCATION

Snag a spot in one of Gesine's coveted classes at Sugar Glider Kitchen, her baking school in Vermont. Visit sugargliderkitchen.com for more details.

puff pastry.' She did not believe me. I told her all she had to do is forget she was freaked out, to follow me. Everyone understood why they were making it the way they were, and everyone suddenly realized, 'Oh, it's not the toughest thing at all to put the butter block on the outside.' First, I converted everyone to the [method]. They all got to the process beautifully, but then, we all tasted what came from it, and they were saying, 'This is completely different than either the store-bought puff or the traditional homemade puff.' It was equally exciting for those who did not bake and for experienced home bakers because it's something many of them won't touch. Watching everyone walk out with perfect boxes of puff pastry was so fun."

When asked where her inspiration comes from, she immediately responds with one word: seasonality. "I'm so lucky to live in Vermont because we have so much gorgeous dairy and some of the best butter, cream, and cheese. I grow and forage so much here. I am influenced by what's before me and the possibilities. For instance, I grow sumac and dry it, so sumac becomes a part of everything I make. I grow saffron; it's a fall-blooming crocus and finds its way into tarts and all manner of dishes. It's so crazy all these beautiful things you can experiment with and put in your piehole," Gesine says.



"Seasonal things inspire me, but sometimes it's memories that bring about the baking bug," she shares. "I often think of my mom when Italian plums are around at the end of summer. There's a cake recipe in our family, which is very traditional in Bavaria, and we used to make it every summer. And when she died, I couldn't bake it because the smell of it was terrible and wonderful all at the same time. One day, a man who had fought in World War II came into my pastry shop. One of his favorite memories was being served this cake after the war. He asked me if I could make it for him. My staff knew exactly how big of a request this was for me, and it happened to be Italian plum season, and I thought, 'I can't say no to this man.'"



So, it broke my fast of not making this cake. I made it and wept! He cried, too, when he ate it. We had a big weep fest! But I got through it. I thought, ‘OK, now, I might cry every time I make it, but at least I know I can make it again.’ It was healing for everyone. There’s so much memory tied in it, and these memories of people’s hands, your grandma’s hands, the smells, and the tastes.”

In her cookbook, Gesine’s recipes range from deeply personal to seasonal to rekindling historical recipes like Salt-Rising Bread, which pays homage to her home in Vermont and the women who made this bread before her. “I live so seasonally, but one of my favorite things is the historic recipe for Salt-Rising Bread. We share this beautiful mountain range that goes from Maine down South, and this tradition of this bread spans all of Appalachia. You see it more in the South, but there were recipes from Calvin Coolidge’s favorite cook in [Plymouth] Notch [in Vermont]. She had this salt-rising bread, which requires hot salt rocks, which stay warm for days on end, to get the starter going,” Gesine says. “These clever women invented this bread because they couldn’t access traditional yeast, so they created the starter from naturally milled cornmeal. And so, figuring out a way to use modern technology to ensure this historic recipe could be replicated every time was one of my favorite tasks for this cookbook. It’s like making history [come] alive.”

Gesine discovered the perfect kitchen tool that would replicate the constant heat that the hot salt rocks emit in the original, historical recipe. “The thing that will work guaranteed is using a sous vide. You know you’ve got it right when you open the bag, and it smells like stinky socks! But once it bakes up, it’s beautiful and has a lovely rise. But you also have to get ahold of really good cornmeal; by that I mean not overly processed, something that is relatively organic. Anson Mills makes such gorgeous heritage flours and grains. They use traditional milling methods that don’t overprocess or take out as much nutrients from the cornmeal. You must have the minerals and the nutrients in there for this starter to be activated. It’s a thoughtful recipe because you have to think through what these clever women did back in the day and get your hands on wonderful ingredients and clever tools,” she says.

“Baking is magic as it is, but this is like you are bringing these women back into your home and thanking them for being able to create gorgeous bread. Just thinking about how hard these people worked and they still lovingly made beautiful things. We’re so lucky that we still have those traditions plus modern technology to make it a lot easier.”



MAPLE BUNDT

Serves 8

Excerpted with permission from *MY VERMONT TABLE: Recipes for All (Six) Seasons* by Gesine Bullock-Prado. Copyright ©2023 Countryman Press. Photo by Raymond Prado.

This cake is simple and delicious. Simply delicious. Use a decorative Bundt pan to bring it pizzazz, but make sure to spray the pan incredibly well with nonstick baking spray to ensure that the cake easily releases from the mold.

Cake:

Nonstick baking spray

- 1 cup (226 grams) unsalted butter, room temperature
- 1 cup (198 grams) granulated sugar
- 2½ cups (300 grams) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon fine sea salt
- ½ cup (156 grams) pure maple syrup
- 4 large eggs, room temperature
- ½ cup (113 grams) whole milk
- ½ teaspoon maple extract

Maple glaze:

- 2 cups (227 grams) sifted confectioners' sugar
- 3 tablespoons pure maple syrup
- ¼ to ⅓ cup heavy cream

1. Make the cake: Preheat the oven to 350°F. Spray a 12-cup/10-inch Bundt pan with nonstick baking spray.
2. Cream the butter in the bowl of a stand mixer fitted with the paddle attachment until smooth. Add the granulated sugar and continue to cream, scraping down the sides of the bowl every now and again, until the mixture is light and fluffy. This can take 5 to 10 minutes.
3. Whisk together the flour, baking powder, and salt in a large bowl to combine. Transfer the flour mixture to a piece of parchment.
4. Add the maple syrup to the butter mixture and mix well. Add the eggs, one at a time, mixing until each egg is completely incorporated and scraping down the bowl after each addition. Add half the flour mixture and mix, then the milk and maple extract, and mix until incorporated. Add the remaining flour mixture and mix until combined. Transfer the batter to the prepared Bundt pan and smooth the top with the back of a spoon.
5. Place the Bundt pan on a baking sheet and bake until the cake springs back when gently poked, about 1 hour. Remove from the oven and allow the cake to rest in the pan for 10 minutes, then turn out onto a cooling rack to cool completely.
6. Make the glaze: Mix together the confectioners' sugar, maple syrup, and 2 tablespoons of the cream in a small bowl until smooth. Add more cream, 1 teaspoon at a time, to thin the glaze to your desired consistency. Once the cake is completely cooled, place onto a serving platter and pour the glaze over the top. 🍴



YEASTED ROUGH PUFF IS TRULY IMPRESSIVE—THE DOUGH BAKES INTO PASTRIES THAT ARE LIGHT AND FLUFFY INSIDE AND CRISP ON THE OUTSIDE, PROVIDING A VERSATILE BASE FOR BOTH SWEET AND SAVORY CREATIONS

Cranberry Danish
page 39



GIVING RISE TO ROUGH PUFF

STYLING BY SIDNEY BRAGIEL



Croissant
French Bread
page 40



CRANBERRY DANISH

Makes 2 (15-inch) Danish

Our buttery pastry gets layered with a rich cream cheese spread and a deep red berry jam and drizzled with a sweet orange glaze, creating a delectable fruit-filled treat. These are best served the day they're made, but we doubt you'll have leftovers anyway!

Yeasteds Rough Puff Pastry (recipe follows)

1 (8-ounce) package (226 grams) cream cheese, room temperature

½ cup (100 grams) granulated sugar

1 large egg yolk (19 grams)

½ teaspoon (2 grams) vanilla extract

Cranberry Compote (recipe follows)

1 large egg (50 grams)

1 tablespoon (15 grams) water

1 cup (120 grams) confectioners' sugar

5 teaspoons (25 grams) fresh orange juice

1. Line 2 baking sheets with parchment paper.
2. On a lightly floured surface, roll Yeasted Rough Puff Pastry into a 15x10½-inch rectangle (about ¼ inch thick). Cut pastry in half lengthwise, creating 2 (15x5¼-inch) rectangles. Place 1 rectangle on each prepared pan.
3. Using the back of a sharp knife or bench scraper, carefully score a border 1 inch from edges of 1 rectangle. Repeat with remaining rectangle. Refrigerate for 15 minutes or until ready to use.
4. In a medium bowl, fold together cream cheese and granulated sugar until smooth. Fold in egg yolk and vanilla until combined.
5. Spread half of cream cheese mixture (¾ cup or 171 grams) within scored area on each rectangle. Cover pastries with greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour.
6. Preheat oven to 400°F (200°C).
7. Gently spread half of Cranberry Compote (¾ cup or 257 grams) onto cream cheese mixture on each pastry.
8. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush egg wash onto pastry border.
9. Bake, one pan at a time, until golden brown and puffed, 15 to 20 minutes. Let cool on pans on wire racks for 10 minutes.
10. In a small bowl, whisk together confectioners' sugar and orange juice; drizzle onto Danish. Let stand for 10 minutes; serve warm.

YEASTED ROUGH PUFF PASTRY

Makes 2 (15-inch) Danish or 2 (14-inch) loaves

3 tablespoons (45 grams) water

3 tablespoons (36 grams) granulated sugar, divided

1¼ teaspoons (3.5 grams) active dry yeast*

2¼ cups (286 grams) bread flour

1¾ teaspoons (5.25 grams) kosher salt

½ cup (113 grams) plus 3 tablespoons (42 grams) cold unsalted butter, cubed

½ cup (120 grams) cold whole milk

All-purpose flour, for dusting

1. In a small microwave-safe bowl, stir together 3 tablespoons (45 grams) water and ½ teaspoon (2 grams) sugar; heat on high in 10-second intervals until an instant-read thermometer registers 110°F (43°C) to 115°F (46°C). Whisk in yeast until well combined. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, salt, and remaining 2 tablespoons plus 2½ teaspoons (34 grams) sugar at low speed until combined. Add 3 tablespoons (42 grams) cold butter; beat until mixture resembles coarse bread crumbs, about 3 minutes. Add remaining ½ cup (113 grams) cold butter; beat just until butter is coated with flour.
3. Add cold milk to yeast mixture. With mixer on low speed, add yeast mixture to flour mixture in a slow, steady stream, beating just until a shaggy dough comes together. (There will still be large pieces of butter.)
4. Lightly dust work surface with all-purpose flour. Turn out dough onto prepared surface, and shape into a rough 5-inch square. (Dough will be soft and slightly sticky.) Wrap in plastic wrap, and freeze for 30 minutes.
5. Lightly dust work surface with all-purpose flour. Turn out dough onto prepared surface, and roll into a 10x5-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed. (See Note.) Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short sides are touching. Pinch seams together; fold along center seam, like closing a book. (This is called a book-fold.) Rotate dough 90 degrees; repeat rolling and folding procedure once to complete second book-fold. (Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.) Wrap in plastic wrap, and freeze for 15 minutes.
6. Repeat rolling, folding, and rotating procedure twice (a total of 4 book-folds). Wrap dough in plastic wrap, and refrigerate for at least 1½ hours or up to overnight.

**We used Red Star® All-Natural Active Dry Yeast.*

Note: If at any point the dough is resisting or feels too soft, wrap in plastic wrap, and freeze for 10 to 15 minutes before continuing.

CRANBERRY COMPOTE

Makes about 1¼ cups

- 3 cups (330 grams) fresh or frozen cranberries
- 1¼ cups (250 grams) granulated sugar
- 2 tablespoons (30 grams) water
- 1 tablespoon (3 grams) orange zest
- ¼ teaspoon kosher salt

1. In a medium saucepan, bring cranberries, sugar, 2 tablespoons (30 grams) water, orange zest, and salt to a boil over medium-high heat, stirring frequently, until sugar dissolves. Reduce heat to medium-low, and cook, stirring occasionally, until cranberries have burst, begin to break down, and mixture has thickened, 10 to 15 minutes. Remove from heat, and transfer to a heatproof bowl. Let cool completely before using. Refrigerate in an airtight container for up to 3 days.

CROISSANT FRENCH BREAD

Makes 2 (14-inch) loaves

Mimicking the crisp, flaky texture of croissants, these loaves are everything you love about puff pastry without the intensive time and labor. The layers of buttery goodness rise throughout the length of the baguettes, creating a golden-brown crust meant for tearing and sharing.

All-purpose flour, for dusting

Yeasted Rough Puff Pastry (recipe on opposite page)

- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

1. Line 2 baking sheets with parchment paper.
2. On a lightly floured surface, roll Yeasted Rough Puff Pastry into a 12x8½-inch rectangle (about ¼ inch thick). Cut rectangle in half lengthwise, creating 2 (12x4¼-inch) rectangles. Holding each short end of 1 rectangle, tightly twist in opposite directions twice, gently pulling to elongate into a tapered baguette shape. Gently pinch ends, and place on a prepared pan. Repeat with remaining dough rectangle. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
3. Preheat oven to 400°F (200°C).
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush egg wash onto 1 baguette. (Do not brush remaining loaf until ready to bake.)
5. Bake, one loaf at a time, until puffed and golden brown, 13 to 18 minutes. Let cool on pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on a wire rack.



SHAPING CROISSANT FRENCH BREAD

Holding the short ends of 1 rectangle, tightly twist one side of the dough two times. Repeat with the other side, twisting the dough in the opposite direction. Gently pull on the dough to elongate the baguette into a tapered shape. Pinch both ends of the baguette to help it keep its shape while baking.

Looking for more spectacular bread recipes? Head to bakefromscratch.com and check out our Bread Box collection!

CHALLAH IS TRADITIONALLY SERVED ON ROSH
HASHANAH, BUT IT'S PERFECT ANY TIME OF YEAR
WITH ITS ENRICHED DOUGH THAT'S SLIGHTLY
SWEET AND JUST BEGGING TO BE SHARED



STYLING BY COURTNI BODIFORD

the essential...

CHALLAH

This bronzed, wispy-textured yeast bread is a symbolic centerpiece for Shabbat (the Jewish Sabbath) and High Holy Days, including Rosh Hashanah, the Jewish New Year. The dough is beautifully soft and smooth, making it an ideal candidate for braiding. The six-strand braid makes the most striking presentation. Crisscrossing it is pleasantly tactile, and the result is always impressive. If the plaiting seems intimidating, fear not as we walk you through our step-by-step process that will leave you with confidence to create a beautifully braided loaf. The dough is also versatile, lending itself to sweet variations like our honey-kissed and cinnamon-spiced Honey-Apple Challah Knots. Making challah in any incarnation will reward you with faith in your bread-making abilities in every burnished slice and oh-so-supple mouthful.



CHALLAH

Makes 2 braided loaves

This pillowy-soft bread has a wonderfully rich, soft, and supple dough, perfect for braiding. It's redolent with honey, which gives the dough a floral, slightly sweet aroma. Using oil instead of butter keeps the recipe pareve, meaning it's compatible with meat and dairy according to kosher rules. It also gives the challah a wonderful texture and keeps it fresh longer.

- $\frac{3}{4}$ cup (180 grams) lukewarm water (85°F/29°C to 90°F/32°C)
- 2½ teaspoons (7 grams) active dry yeast*
- 5¼ cups (667 grams) bread flour, divided
- 2 tablespoons (24 grams) granulated sugar
- 4 teaspoons (12 grams) kosher salt
- $\frac{1}{3}$ cup (75 grams) vegetable oil
- $\frac{1}{4}$ cup (85 grams) honey
- 3 large eggs (150 grams), room temperature and divided
- 2 large egg yolks (37 grams), room temperature
- All-purpose flour, for dusting
- 1 tablespoon (15 grams) water

1. In the bowl of a stand mixer, whisk together $\frac{3}{4}$ cup (180 grams) lukewarm water and yeast by hand until dissolved. Add 1¼ cups (159 grams) bread flour; stir until combined. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
2. Add sugar, salt, and remaining 4 cups (508 grams) bread flour to yeast mixture.
3. In a medium bowl, whisk together oil, honey, 2 eggs (100 grams), and egg yolks. Add oil mixture to flour mixture. Using the dough hook attachment, beat at low speed until a smooth, slightly tacky, elastic dough comes together, 5 to 7 minutes. Turn out onto a clean surface, and shape into a smooth round.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
5. Line a baking sheet with parchment paper.
6. Punch down dough, and turn out onto a clean surface. Cover and let stand for 5 minutes. Divide dough into 12 portions (about 98 grams each). Roll each portion into a 16-inch-long rope. Lightly dust rolled ropes with all-purpose flour. (This will help keep a defined braid by preventing the ropes from baking together.) Cover 6 ropes with plastic wrap; set aside.

7. Pinch together one end of remaining 6 ropes so they are connected. Position pinched ropes at top of work surface, and fan out lengths of ropes so there is space between each.
8. From left to right, count each strand's position from 1 through 6. Cross strands 1 and 6, switching their positions. Move current strand 6 to center to become strand 4. Move strand 2 to become strand 6. Next, move strand 1 to become strand 3. Move strand 5 to become strand 1. Repeat pattern—6 to 4, 2 to 6, 1 to 3, 5 to 1—until you reach the end. Pinch end of ropes to seal completely, and tuck under. Carefully move braid to prepared pan. Repeat pinching and braiding procedure with remaining ropes.
9. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Using a pastry brush, brush egg wash onto braids. Cover braided loaves with greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when gently pressed, 1½ to 2 hours.
10. Preheat oven to 375°F (190°C).
11. Brush braids with egg wash.
12. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 18 to 25 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 5 days.

*We used Red Star® Active Dry Yeast.



Making the Dough

1. In the bowl of a stand mixer, whisk together $\frac{3}{4}$ cup (180 grams) lukewarm water and yeast by hand until dissolved. Add $1\frac{1}{4}$ cups (159 grams) bread flour; stir until combined. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes. In this step, you are making a sponge. Dissolving the yeast in the water will wake up the yeast and get it ready to raise the bread. As the sponge sits, the yeast feeds on the starches in the flour and reproduces, creating an active, bubbly mixture that lets you use a smaller amount of yeast in this dough recipe. This step gives the challah beautiful texture, aroma, and flavor.

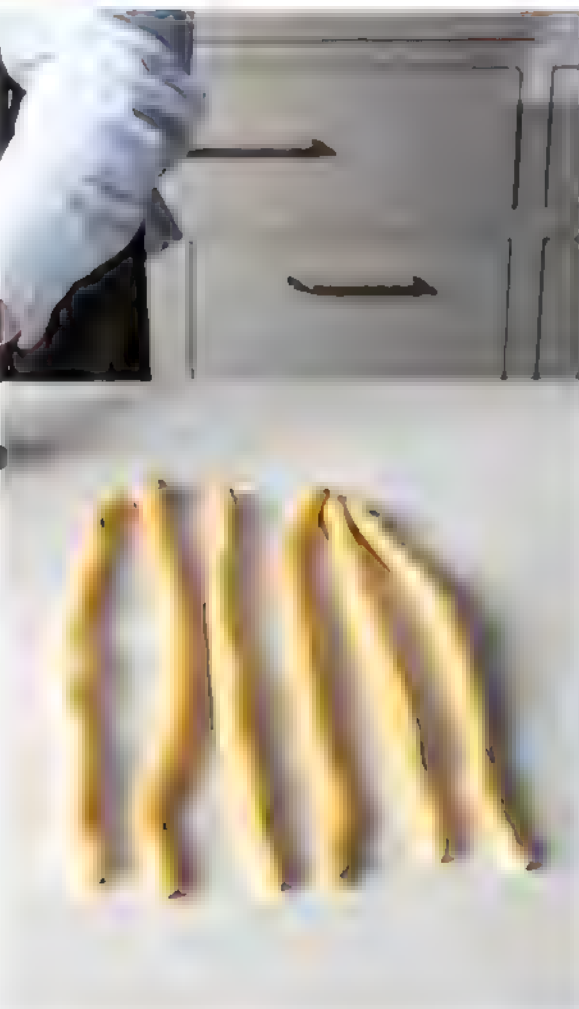
2. Add sugar, salt, and remaining 4 cups (508 grams) bread flour to yeast mixture. Using bread flour in this recipe is essential because it's a high-protein flour and that higher protein corresponds to the amount of gluten you can develop in the dough. It's the gluten that's important to the structure and the texture of the challah. Sugar not only flavors the bread but also aids in rising and fermentation; the sugar breaks down during crust formation, which gives enriched breads their inherent golden exterior. Salt brings out the flavor of the ingredients, and it intensifies the gluten network of the challah.

Getting Kneady & Letting It Rise

3. In a medium bowl, whisk together oil, honey, 2 eggs (100 grams), and egg yolks. Add oil mixture to flour mixture. Using the dough hook attachment, beat at low speed until a smooth, slightly tacky, elastic dough comes together, 5 to 7 minutes. Turn out onto a clean surface, and shape into a smooth round. Oil inhibits gluten formation; that's why challah needs a lot of kneading. Breads with high amounts of fat are better at keeping moisture inside, which means your bread will stay fresher longer.

4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, $1\frac{1}{2}$ to 2 hours.





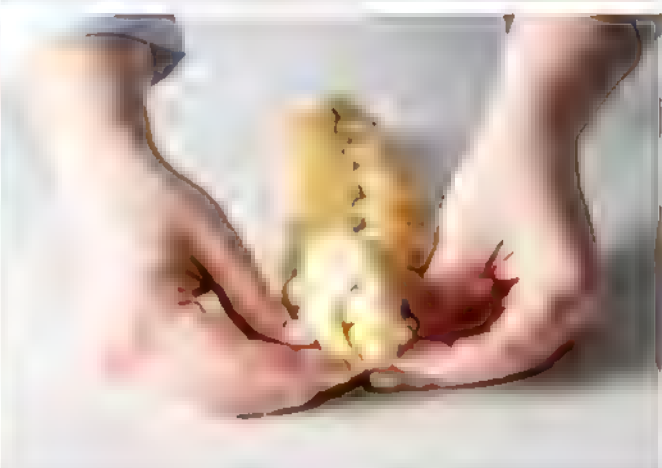
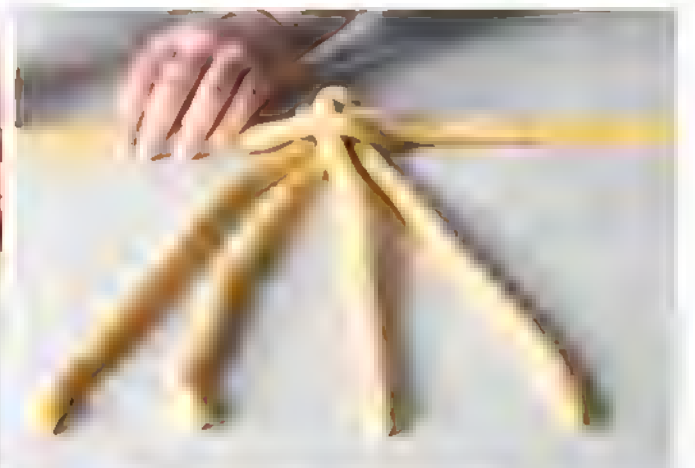
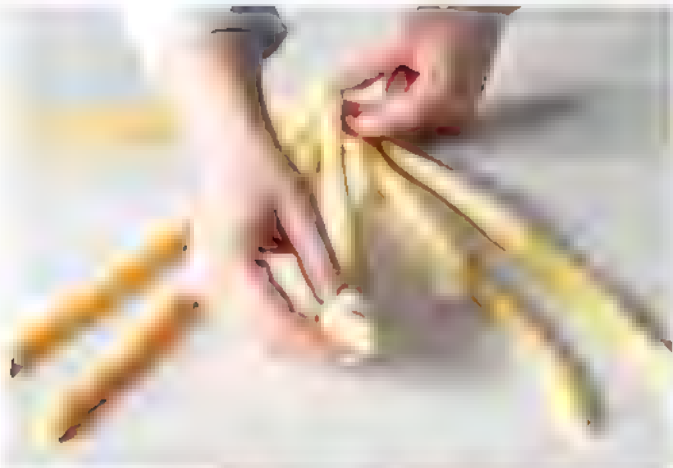
Taking Shape

1. Punch down dough, and turn out onto a clean surface. Cover and let stand for 5 minutes. Divide dough into 12 portions (about 98 grams each). Roll each portion into a 16-inch-long rope. Lightly dust rolled ropes with all-purpose flour. (This will help keep a defined braid by preventing the ropes from baking together.) Cover 6 ropes with plastic wrap; set aside. Before rolling each portion into a strand, pre-shape the strands by bundling up and tucking the edges in, creating a tube shape. This will help you create a nice smooth strand.

2. Pinch together one end of remaining 6 ropes so they are connected. Position pinched ropes at top of work surface, and fan out lengths of ropes so there is space between each. Once you have one strand made, simply use it as a benchmark for the length for the rest of your stands.

The Braid

1. From left to right, count each strand's position from 1 through 6. Cross strands 1 and 6, switching their positions. Move current strand 6 to center to become strand 4. Move strand 2 to become strand 6. Next, move strand 1 to become strand 3. Move strand 5 to become strand 1. Repeat pattern—6 to 4, 2 to 6, 1 to 3, 5 to 1—until you reach the end. Pinch end of ropes to seal completely, and tuck under. Carefully move braid to prepared pan. Repeat pinching and braiding procedure with remaining ropes. Dusting the ropes in flour before braiding will not only will give the braid a more defined shape, but it will also allow you to unbraid if you notice you missed a step during the braiding process!





Pleasant Plaiting

Tips and tricks to help you prep and perfectly braid your challah

When dividing the dough into 12 portions, make sure to pop any air bubbles in the dough, as they will make it difficult to roll into a rope.

Resist the urge to flour your work surface when rolling dough into ropes; the friction between the work surface and the dough will help lengthen the dough. If the dough is sticking to your hands without releasing easily, lightly wet your hands to help keep the dough from sticking rather than adding flour.

Don't create too much tension when braiding the loaves. A looser braid allows the challah to expand with minimal tearing during proofing and baking.

Brush, Rise & Bake

1. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Using a pastry brush, brush egg wash onto braids. Cover braided loaves with greased plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when gently pressed, 1½ to 2 hours. Brushing the dough with egg wash here and again right before baking gives the bread its deep golden exterior. Also, don't skip greasing the parchment, as it keeps the egg wash from sticking to the parchment paper.

2. Preheat oven to 375°F (190°C).

3. Brush braids with egg wash.

4. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 18 to 25 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 1 week. Resist the urge to tear into the bread when it's still hot; doing so will dry out the bread because this allows the steam to escape, leaving you with a dry crumb.





HONEY-APPLE CHALLAH KNOTS

Makes 18 rolls

Gently tearing into these deeply golden challah rolls reveals pockets of tender apples sweetly infused with floral honey and spiced with cinnamon nestled into every glorious bite.

Challah (recipe on page 43)

- 4 cups (460 grams) diced peeled Honeycrisp apple (about 3 medium apples)
 - 2 tablespoons (42 grams) honey
 - 1 tablespoon (12 grams) granulated sugar
 - 1 teaspoon (2 grams) ground cinnamon
 - ½ teaspoon (1.5 grams) kosher salt
 - 1 large egg (50 grams), room temperature
 - 1 tablespoon (15 grams) water
- Pearl sugar, for sprinkling

1. Prepare Challah through step 4.
2. Line 2 baking sheets with parchment paper.
3. In a medium bowl, stir together apple, honey, granulated sugar, cinnamon, and salt. Cover and refrigerate for at least 30 minutes or until ready to use.
4. Turn out Challah dough onto a lightly floured surface. Divide dough into 18 portions (about 65 grams each). Flatten or roll 1 portion of dough into a 6x3-inch rectangle with one long side closest to you. (Keep remaining dough covered with plastic wrap while you work.) Spoon 3 tablespoons (27 grams) apple mixture in a horizontal line along center third of rectangle. Fold bottom third up to cover filling; fold top third down, and pinch seam to seal. Gently pull and roll filled dough until it is a 10-inch-long rope. Tie rope in a knot, and tuck ends under. Place on a prepared pan. Repeat with remaining dough and remaining apple mixture. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
5. Preheat oven to 350°F (180°C).
6. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash onto each roll. Sprinkle with pearl sugar.
7. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 30 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 5 days.



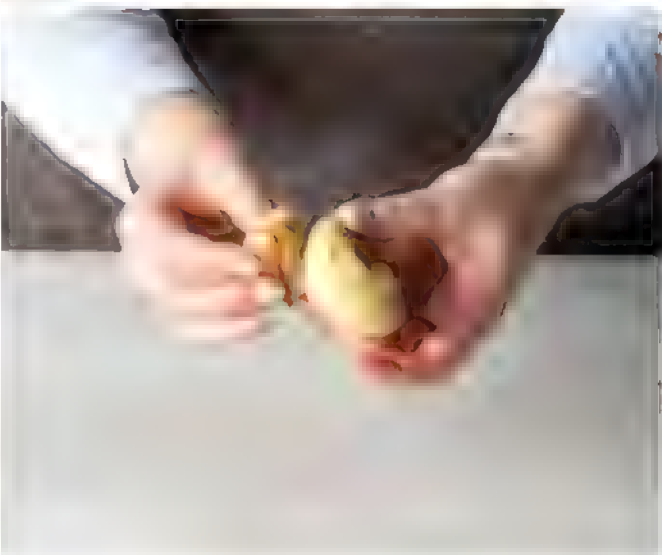
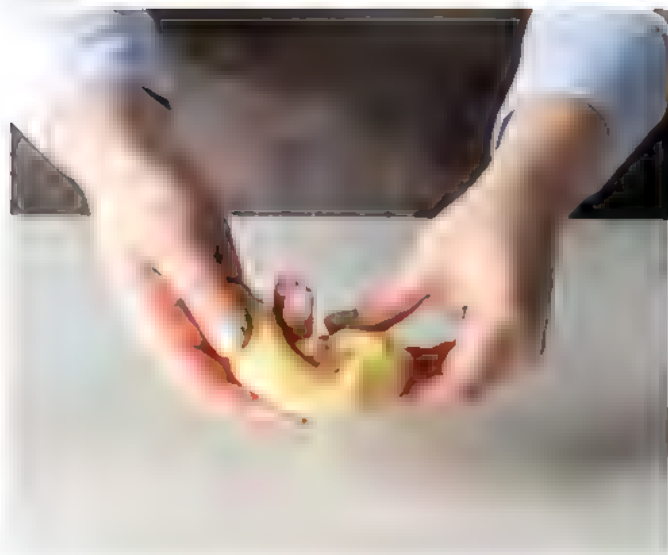
Shape & Bake: Honey-Apple Challah Knots

Prep the Filling

1. Line 2 baking sheets with parchment paper.
2. In a medium bowl, stir together apple, honey, granulated sugar, cinnamon, and salt. Cover and refrigerate for at least 30 minutes or until ready to use. This step is essential for two reasons: it allows all the flavors to permeate and infuse the apples, and it draws out some moisture in the apples so you don't end up with a soggy knot.

Fill, Shape & Proof the Dough

1. Turn out Challah dough onto a lightly floured surface. Divide dough into 18 portions (about 65 grams each). Flatten or roll 1 portion of dough into a 6x3-inch rectangle with one long side closest to you. (Keep remaining dough covered with plastic wrap while you work.) Spoon 3 tablespoons (27 grams) apple mixture in a horizontal line along center third of rectangle. Fold bottom third up to cover filling; fold top third down, and pinch seam to seal. Gently pull and roll filled dough until it is a 10-inch-long rope. Tie rope in a knot, and tuck ends under. Place on a prepared pan. Repeat with remaining dough and remaining apple mixture. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours. Make sure the seams are facing down when you place them on the baking sheet.



Brush & Bake

1. Preheat oven to 350°F (180°C).
2. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash onto each roll. Sprinkle with pearl sugar.
3. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 30 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 5 days. 





Apple Butter
Sandwich Cookies
page 62



All About **APPLES**

INDULGE IN OUR BEST BAKES FILLED
WITH SWEET, CRISP AUTUMN APPLES

PHOTOGRAPHY BY JIM BATHIE AND KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGGIE HILL AND MARY BETH JONES



Caramel Apple
Cream Puffs
page 59

Caramel Apple
Cheesecake Bars
page 60





Deep-Dish Apple Galette
page 62



Apple Spice
Layer Cake
page 61

CARAMEL APPLE CREAM PUFFS

Makes about 15 cream puffs

A velvety cream layers the center of these pastries alongside a festive apple filling. Baked to golden perfection, these handheld dreams are the ideal shareable treat!

- ½ cup (113 grams) unsalted butter, cubed
- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- 2 teaspoons (8 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (125 grams) all-purpose flour
- 4 to 5 large eggs (200 to 250 grams), room temperature
- 1 cup (240 grams) cold heavy whipping cream
- ½ cup (60 grams) confectioners' sugar
- 1 cup (225 grams) mascarpone cheese*
- 1½ teaspoons (6 grams) vanilla extract
- Apple Compote (recipe follows)
- Salted Caramel Sauce (recipe on opposite page)

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. Using a permanent marker, draw 8 (2½-inch) circles 1 to 1½ inches apart on another sheet of parchment paper. Place paper with circles under parchment on a prepared pan. (The paper with circles is a template for piping.)
3. In a medium saucepan, bring butter, ½ cup (120 grams) water, milk, granulated sugar, and salt to a rolling boil over medium-high heat. Add flour, and stir with a wooden spoon until combined. Cook, stirring constantly, until a skin forms on bottom of pan and mixture pulls away from sides of pan and forms a ball, 1 to 2 minutes.
4. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment; beat at medium-low speed until dough cools slightly and is no longer steaming, 2 to 3 minutes. Add 4 eggs (200 grams), one at a time, beating until combined after each addition. (Batter will be shiny and will slowly move back together when a spatula is dragged through it; batter should also fall off paddle attachment so excess is left hanging in a “V” shape.) Add remaining 1 egg (50 grams) if necessary.
5. Transfer some of batter to a large pastry bag fitted with a ½-inch round piping tip (Ateco #806). Place piping tip in center of a drawn circle. Hold tip perpendicular ½ inch above pan and hold parchment paper steady, if necessary. Keeping tip steady, apply even pressure until batter reaches edges of drawn circle. Stop applying pressure, and move tip in a quick circular motion as you lift away. (You want to minimize points, but it's OK if your dollops do have some peaks.) Repeat with remaining batter until pan is full. Dampen fingertip with water, and gently press down any points or ragged portions to create a smooth top, if necessary. Carefully slide template out from under piped batter, and place under parchment on remaining prepared pan. Repeat piping procedure with remaining batter.

6. Bake, one pan at a time, for 15 minutes. Rotate pan, and bake until fully puffed and golden brown, about 10 minutes more. Let cool completely on pan on a wire rack.
7. Clean bowl of stand mixer. Using the whisk attachment, beat cold cream and confectioners' sugar at medium-high speed until soft peaks form. Add mascarpone and vanilla, and beat until stiff peaks form. Use immediately, or refrigerate until ready to use.
8. Cut cream puffs in half horizontally. Spread 3 to 4 tablespoons (25 to 34 grams) mascarpone whipped cream on bottom half of each puff. Top each with 2 tablespoons (40 grams) Apple Compote and top of puff. Top with Salted Caramel Sauce as desired. Serve immediately.

**We used BelGioioso Mascarpone Cheese.*

APPLE COMPOTE

Makes about 2 cups

- 1½ pounds (680 grams) Honeycrisp or Pink Lady apples, peeled, cored, and coarsely chopped
- 3 cups (720 grams) plus 2 tablespoons (30 grams) apple cider, divided
- ⅓ cup (73 grams) firmly packed light brown sugar
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (5 grams) fresh lemon juice
- ¼ teaspoon kosher salt

1. In a medium saucepan, combine apples, 2 tablespoons (30 grams) cider, brown sugar, vanilla, lemon juice, and salt. Cook over medium-high heat, stirring frequently, until apples begin to soften and break down, 8 to 10 minutes.
2. Stir remaining 3 cups (720 grams) cider into apple mixture. Bring to a boil over medium-high heat; cook, stirring frequently and mashing apples with a spoon, until mixture is thickened and liquid is almost completely evaporated, 20 to 25 minutes.
3. Remove from heat, and let cool completely. Refrigerate until cold before using, at least 1 hour or up to 1 week.

SALTED CARAMEL SAUCE

Makes 1½ cups

- 1 cup (200 grams) granulated sugar
- ¼ cup (60 grams) water
- ⅓ cup (80 grams) heavy whipping cream, room temperature
- 6 tablespoons (84 grams) unsalted butter, cubed and softened
- 1 teaspoon (3 grams) kosher salt
- 2 teaspoons (8 grams) vanilla extract

1. In a small saucepan, stir together sugar and ¼ cup (60 grams) water until combined. Bring to a boil over high heat. (Do not stir.) Cook, without stirring, until caramel turns a deep amber color and an instant-read thermometer registers 355°F (180°C) to 360°F (182°C), 15 to 18 minutes.
2. Remove from heat. Carefully whisk in cream until well combined. Add butter and salt, whisking until butter is melted and well combined. Stir in vanilla. Pour into a heatproof container, and let cool completely.

CARAMEL APPLE CHEESECAKE BARS

Makes about 18 bars

Offering classic fall flavors in each slice, these gooey, pecan-packed bars are creamy and delicious. Drizzle with caramel sauce for a charming final touch.

Crust:

- 1 cup (227 grams) unsalted butter, softened
- ⅓ cup (147 grams) firmly packed light brown sugar
- 2 cups (250 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt

Filling:

- 8 cups (900 grams) finely diced peeled Honeycrisp or Pink Lady apples
- 1¼ cups (250 grams) granulated sugar, divided
- 1½ teaspoons (3 grams) ground cinnamon, divided
- ½ teaspoon (1 gram) ground nutmeg
- 3 (8-ounce) packages (680 grams) cream cheese, softened
- 3 large eggs (150 grams), room temperature
- 2 teaspoons (6 grams) vanilla extract

- 1 cup (125 grams) all-purpose flour
 - ¾ cup (165 grams) firmly packed light brown sugar
 - ½ cup (50 grams) old-fashioned oats
 - ½ teaspoon (1.5 grams) kosher salt
 - ½ cup (113 grams) unsalted butter, softened
 - ¾ cup (85 grams) chopped pecans
- Salted Caramel Sauce (recipe precedes)

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan. Spray foil with baking spray with flour.
2. For crust: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour and salt, beating until just combined. Press mixture into bottom of prepared pan.
3. Bake until golden brown, about 20 minutes. Let cool completely. Leave oven on.
4. For filling: In a large bowl, stir together apples, ½ cup (100 gram) granulated sugar, 1 teaspoon (2 grams) cinnamon, and nutmeg. Let stand until apples have released most of their juices, 45 minutes to 1 hour. Drain apples, discarding liquid.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, eggs, vanilla, and remaining ¾ cup (150 grams) granulated sugar at medium-high speed until smooth, 2 to 3 minutes. Pour onto cooled crust. Gently spread apple mixture on top.
6. In a medium bowl, whisk together flour, brown sugar, oats, salt, and remaining ½ teaspoon (1 gram) cinnamon. Using a pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Stir in pecans; sprinkle onto apples.
7. Bake until center is set and an instant-read thermometer inserted in center registers 160°F (71°C), about 45 minutes. Let cool completely in pan on a wire rack. Refrigerate, uncovered, until cold, at least 8 hours or up to overnight.
8. Using excess foil as handles, remove from pan, and cut into bars. Serve with Salted Caramel Sauce.



APPLE SPICE LAYER CAKE

Makes 1 (8-inch) cake

Made with an irresistible spiced topping and covered in a silky frosting, this beautiful cake is almost impossible to put down. Applesauce as an egg replacement in the batter makes for a tender, soft crumb.

- 2½ cups (313 grams) all-purpose flour
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground allspice
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon ground ginger
- 1 cup (240 grams) whole buttermilk, room temperature
- ¾ cup (180 grams) unsweetened applesauce
- ¾ cup (112 grams) vegetable oil
- 2 teaspoons (8 grams) vanilla extract
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed dark brown sugar

Vanilla Bean Buttercream (recipe follows) Spiced Apple Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, baking soda, allspice, nutmeg, and ginger.
3. In a large bowl, whisk together buttermilk, applesauce, oil, and vanilla; stir in sugars. Add flour mixture, and whisk until just combined. Divide batter between prepared pans, smoothing tops.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Level cooled cake layers, if desired. Place 1 cake layer, cut side up, on a serving plate. Spread 1½ cups (306 grams) Vanilla Bean Buttercream onto cake layer. Top with remaining cake layer. Spread remaining

Vanilla Bean Buttercream on top and sides of cake, creating a slight border around top edge. Refrigerate for at least 30 minutes.
6. Just before serving, spoon Spiced Apple Topping on top of cake within border. Cover and refrigerate for up to 3 days.

VANILLA BEAN BUTTERCREAM

Makes about 5 cups

- 2 cups (454 grams) unsalted butter, softened
- 1½ teaspoons (4.5 grams) kosher salt
- 5½ cups (660 grams) confectioners' sugar
- ¼ cup (60 grams) heavy whipping cream
- 2 teaspoons (12 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, add confectioners' sugar in three additions alternately with cream, beginning and ending with confectioners' sugar, beating until combined after each addition. Beat in vanilla bean paste. Increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

SPICED APPLE TOPPING

Makes 1¼ cups

- 2 tablespoons (28 grams) unsalted butter
- 2 cups (200 grams) ½-inch-chopped peeled Pink Lady apple (about 1 large apple)
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 teaspoon (5 grams) fresh lemon juice
- ½ teaspoon (2 grams) vanilla extract
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon kosher salt
- 2 tablespoons (30 grams) water
- 2 teaspoons (6 grams) cornstarch

1. In a medium saucepan, melt butter over medium heat. Add apple, brown sugar, lemon juice, vanilla, cinnamon, and salt. Bring to a boil over medium-high heat, stirring occasionally. In a small bowl, whisk together 2 tablespoons (30 grams) water and cornstarch until smooth; stir into apple mixture. Cook, stirring constantly, until mixture is thickened and translucent and apples are tender, about 3 minutes. Remove from heat, and let cool completely.



DEEP-DISH APPLE GALETTE

Makes 1 (9-inch) galette

Loaded with a chunky apple filling and mixed with warm, fragrant spices, this buttery galette is the epitome of fall flavor.

- 2 tablespoons (28 grams) unsalted butter
- 3 pounds (1,361 grams) firm sweet apples, peeled, cored, and chopped
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 teaspoon (5 grams) fresh lemon juice
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cardamom
- 1 tablespoon plus 1 teaspoon (11 grams) cornstarch
- 2 tablespoons (30 grams) water, divided
- All-purpose flour, for dusting
- All-Butter Piecrust (recipe follows)
- 1 large egg (50 grams)
- Turbinado sugar, for sprinkling

1. In a large saucepan, melt butter over medium heat. Add apples, granulated sugar, brown sugar, lemon juice, cinnamon, salt, nutmeg, and cardamom. Increase heat to medium-high, and cook, stirring occasionally, until apples begin to soften and release most of their liquid, 4 to 6 minutes.
2. In a small bowl, whisk together cornstarch and 1 tablespoon (15 grams) water. Stir into apple mixture; cook, stirring frequently, until mixture is thick and translucent, 2 to 3 minutes. Remove from heat, and pour into a heatproof bowl. Let cool completely.
3. Lightly dust a sheet of parchment paper with flour; turn out All-Butter Piecrust onto prepared parchment, and roll into a 14-inch circle (about $\frac{1}{8}$ inch thick). Transfer dough on parchment to a baking sheet, and refrigerate for 15 minutes.
4. Transfer cold crust to a 9-inch springform pan, pressing into bottom and up sides. Pour apple filling into prepared crust. Fold and pleat excess dough over filling, leaving center exposed. Freeze until firm, 15 to 30 minutes.
5. Position oven rack in bottom third of oven. Preheat oven to 425°F (220°C).
6. In another small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush

egg wash onto dough. Sprinkle turbinado sugar onto dough.

7. Bake for 20 minutes. Reduce oven temperature to 375°F (190°C), and bake until crust is golden and apples are tender, 35 to 40 minutes more. Let cool completely in pan on a wire rack.
8. Carefully run a knife around sides of pan. Remove from pan, and serve immediately at room temperature. Refrigerate in an airtight container for up to 3 days.

ALL-BUTTER PIECRUST

Makes 1 (9-inch) deep-dish crust

- $1\frac{1}{2}$ cups (188 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{2}$ cup (113 grams) cold unsalted butter, cubed
- $\frac{1}{3}$ cup (80 grams) ice water

1. In the work bowl of a food processor, pulse flour, sugar, and salt until combined. Add cold butter; pulse until mixture is crumbly and butter is pea-size. With processor running, add $\frac{1}{3}$ cup (80 grams) ice water in a slow, steady stream until dough just comes together.
2. Turn out dough onto a work surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 2 hours or up to 2 weeks. Let dough stand at room temperature for 10 to 15 minutes before rolling out.

APPLE BUTTER SANDWICH COOKIES

Makes 11 sandwich cookies

The best fall spices and sweet apple flavors now come in the perfect seasonal cookie package. Filled with a rich buttercream and rolled in turbinado sugar, each bite is sweet, chewy, buttery bliss.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- $\frac{1}{4}$ cup (50 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- $1\frac{1}{2}$ teaspoons (3 grams) apple pie spice
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{3}{4}$ teaspoon (3.75 grams) baking soda

- $\frac{1}{2}$ teaspoon (2 grams) cream of tartar
- Turbinado sugar, for rolling
- Apple Butter Buttercream (recipe follows)
- $\frac{1}{4}$ cup (75 grams) apple butter

1. Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and granulated sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla until combined.
3. In a medium bowl, whisk together flour, salt, pie spice, cinnamon, baking soda, and cream of tartar. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just combined and stopping to scrape sides of bowl. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough (about 34 grams each), and roll into balls. Roll dough balls in turbinado sugar, and place $1\frac{1}{2}$ to 2 inches apart on prepared pans. Refrigerate for at least 30 minutes or up to 1 hour.
4. Preheat oven to 350°F (180°C).
5. Bake until edges are set and center is still slightly soft, 13 to 16 minutes. Let cool on pans for 20 minutes. Remove from pans, and let cool completely on wire racks.
6. Place Apple Butter Buttercream in a pastry bag fitted with a $\frac{1}{2}$ -inch round piping tip (Ateco #806). Pipe a buttercream border onto flat side of half of cookies. Spoon apple butter in center (about 1 teaspoon or 6 grams each). Top with remaining cookies, flat side down. Refrigerate in an airtight container for up to 3 days.

APPLE BUTTER BUTTERCREAM

Makes about $2\frac{1}{2}$ cups

- 1 cup (227 grams) unsalted butter, softened
 - 1 teaspoon (4 grams) vanilla extract
 - $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
 - $2\frac{1}{2}$ cups (300 grams) confectioners' sugar
 - $\frac{1}{3}$ cup (100 grams) apple butter
1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, vanilla, and salt at medium speed until smooth. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Increase mixer speed to medium-high; beat until light and fluffy, 2 to 3 minutes. Beat in apple butter. Use immediately. 🍏



Dazzling **PRESS-IN** *Pies*

WITH THEIR SWEET, BUTTERY,
AND CRUMBLY TEXTURE, FULL
OF SEASONAL FLAVORS, THESE
ENCHANTING BAKES ARE HERE
FOR YOU WHEN YOU WANT A
LOVELY PIE BUT JUST CAN'T BE
BOTHERED WITH A ROLLING PIN

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD
STYLING BY MARY BETH JONES
HAND MODELING BY TERESA JONES





APPLE CRUMB PIE

Makes 1 (9-inch) pie

A spice-tinged buttery crumble is not only the crowning glory on top of a towering display of sliced fruit but also doubles as the press-in piecrust.

- 2¼ cups (281 grams) plus ⅓ cup (42 grams) all-purpose flour, divided
- 1¼ cups (250 grams) granulated sugar, divided
- 2½ teaspoons (5 grams) apple pie spice, divided
- 1½ teaspoons (4.5 grams) kosher salt
- ½ cup (113 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 7 cups (670 grams) ¼-inch-sliced Honeycrisp or Pink Lady apples
- 1 tablespoon (15 grams) fresh lemon juice

1. Preheat oven to 350°F (180°C). Spray a 9-inch deep-dish metal pie plate with baking spray with flour.

2. In a large bowl, whisk together 2¼ cups (281 grams) flour, ¾ cup (150 grams) sugar, 1 teaspoon (2 grams) pie spice, and salt. Gradually add melted butter, egg, and vanilla, stirring until just combined and mixture is crumbly. Reserve ¾ cup (165 grams) crumble mixture. Press remaining crumble mixture into bottom and up sides of prepared plate ¼ inch away from top edge. Top with a piece of parchment paper. Add pie weights.

3. Bake until edges are set and center is dry and lightly golden, 6 to 8 minutes. Carefully remove parchment and weights, and bake until surface is dry and set, 3 to 5 minutes more. Let cool on a wire rack for at least 20 minutes. Leave oven on.

4. In another large bowl, stir together apples, lemon juice, remaining ½ cup (100 grams) sugar, remaining ⅓ cup (42 grams) flour, and remaining 1½ teaspoons (3 grams) pie spice. Pile apple mixture into prepared crust. (It will seem like it won't fit in the crust, but use your hands or a spatula to press the apples in to fit.) Top with reserved ¾ cup (165 grams) crumble mixture.

5. Bake until crust is golden brown and apples are tender, about 40 minutes. Let cool completely on a wire rack before serving. Cover and refrigerate for up to 3 days.







FIG CHEESECAKE PIE

Makes 1 (9-inch) pie

This creamy, dreamy dessert marbled with fruity spread atop a buttery gingersnap crust is divine.

- 2 cups (200 grams) gingersnap cookie crumbs
- $\frac{1}{4}$ cup (55 grams) firmly packed light brown sugar
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted
- 2 (8-ounce) packages (454 grams) cream cheese, softened
- $\frac{2}{3}$ cup (133 grams) granulated sugar
- 1 tablespoon (8 grams) all-purpose flour
- 2 large eggs (100 grams), room temperature
- $\frac{1}{4}$ cup (60 grams) sour cream, room temperature
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{2}$ cup (160 grams) fig preserves*, divided
- 1 teaspoon (1 gram) orange zest

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together gingersnap crumbs, brown sugar, and salt. Add melted butter, stirring until combined. Using the bottom of a measuring cup, gently press crumb mixture into bottom and up sides of a 9-inch pie plate.
3. Bake until fragrant, about 10 minutes. Let cool completely on a wire rack. Reduce oven temperature to 325°F (170°C).
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, stopping to scrape sides of bowl. Add granulated sugar and flour, beating until combined. Add eggs, one at a time, beating well after each addition. Reduce mixer speed to low; add sour cream and vanilla, beating until smooth. Beat in $\frac{1}{4}$ cup (80 grams) preserves and orange zest. Pour cream cheese mixture into cooled prepared crust.
5. Spoon remaining $\frac{1}{4}$ cup (80 grams) preserves into a pastry bag; cut a $\frac{1}{2}$ -inch opening in tip. Gently pipe preserves onto filling as desired. Using a wooden pick, carefully swirl preserves and filling.
6. Bake until edges are set and lightly puffed and an instant-read thermometer inserted in center registers at least 155°F (68°C), 40 to 45 minutes. Let cool completely on a wire rack. Refrigerate until cold and set before serving, about 3 hours. Cover and refrigerate for up to 3 days.

**We used Bonne Maman Fig Preserves.*



BROOKIE PIE

Makes 1 (9-inch) pie

You no longer have to decide between a gloriously soft chocolate chip cookie and a fudgy brownie; this indulgent treat has everything to slake your deepest chocolate craving.

- 6 ounces (170 grams) bittersweet chocolate, chopped
- ½ cup (113 grams) unsalted butter, cubed
- ⅔ cup (147 grams) firmly packed light brown sugar*
- ½ cup (100 grams) granulated sugar*
- ½ cup (63 grams) all-purpose flour
- 1 tablespoon (5 grams) unsweetened cocoa powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon instant espresso powder
- 2 large eggs (100 grams), room temperature and lightly beaten
- 1 teaspoon (4 grams) vanilla extract
- Chocolate Chip Cookie Crust (recipe follows)
- Sweetened whipped cream, to serve

1. Preheat oven to 350°F (180°C).
2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and whisk in sugars until well combined. Let cool slightly, 1 to 2 minutes.
3. In a medium bowl, whisk together flour, cocoa, salt, and espresso powder.
4. Gradually add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined. Spread batter into cold Chocolate Chip Cookie Crust.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 55 minutes to 1 hour and 5 minutes. Let cool completely on a wire rack. Serve with whipped cream. Store in an airtight container for up to 3 days.

**We used C&H Light Brown and Granulated Sugars.*

CHOCOLATE CHIP COOKIE CRUST

Makes 1 (9-inch) crust

- ⅔ cup (73 grams) firmly packed light brown sugar
- ⅔ cup (75 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature

- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- 2 ounces (57 grams) bittersweet chocolate, finely chopped

1. In a large bowl, whisk together brown sugar, melted butter, egg, and vanilla.
2. In a medium bowl, whisk together

flour and salt. Gradually add flour mixture to butter mixture, stirring until almost combined. Fold in chocolate until combined and no dry streaks remain.

3. Spray a 9-inch pie plate with baking spray with flour. Press dough into bottom and halfway up sides of prepared plate. Refrigerate until firm, about 30 minutes, or until ready to use. 🍪





FALLING IN LOVE *with* FALL CAKES

THESE QUINTESSENTIAL
COMFORTS ARE READY
FOR ANY CRAVING THIS
FALL, WHETHER YOU NEED
A BRIGHT, FRUITY PICK-
ME-UP OR A WARM AND
WELCOMING TREAT

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES





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BROWNED BUTTER CAKE WITH SPICED ORANGE BUTTERCREAM

Makes 1 (9-inch) cake

A warmly spiced citrus frosting coats the enchanting layers of this rich and nutty cake created with browned butter. Surprisingly easy to make, this might be your new fall favorite!

- 1½ cups (340 grams) unsalted butter, softened
 - 3½ cups (417 grams) all-purpose flour
 - 2 teaspoons (10 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - ½ teaspoon (2.5 grams) baking soda
 - 2 cups (400 grams) granulated sugar
 - 1 cup (240 grams) whole milk, room temperature
 - 3 large eggs (150 grams), room temperature
 - 2 teaspoons (8 grams) vanilla extract
- Orange-Cardamom Buttercream (recipe follows)

1. In a medium saucepan, melt butter over medium heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Pour into a shallow heatproof baking dish. Let cool for at least 20 minutes.
2. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda.
4. In a large bowl, whisk together sugar, milk, eggs, and vanilla. Whisk in cooled browned butter. Gradually add flour mixture, stirring until just combined and no dry streaks remain. Divide batter between prepared pans (about 3 cups or 850 grams each).
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
6. Using a sharp serrated knife, cut cooled cake layers in half horizontally. Place 1 cake layer, cut side up, on a serving plate. Spread 1½ cups (365 grams) Orange-Cardamom Buttercream on top. Repeat layers twice. Top with remaining cake layer, cut side down. Spread remaining

buttercream on top and sides of cake. Refrigerate in airtight container for up to 3 days.

PRO TIP

Visit bakefromscratch.com for our step-by-step guide to making browned butter.

ORANGE-CARDAMOM BUTTERCREAM

Makes about 8 cups

- 3½ cups (794 grams) unsalted butter, softened
- 1¼ teaspoons (5.25 grams) kosher salt
- 9 cups (1,080 grams) confectioners' sugar*
- 1½ tablespoons (22.5 grams) heavy whipping cream
- 1 tablespoon (3 grams) orange zest
- 1 tablespoon (13 grams) vanilla extract
- ½ teaspoon (1 gram) ground cardamom

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until light and creamy, 3 to 5 minutes. With mixer on low speed, add confectioners' sugar, 1 cup (120 grams) at a time, beating well after each addition, stopping to scrape bottom and sides of bowl. Beat in cream, orange zest, vanilla, and cardamom. Gradually increase speed to high, and beat until light and fluffy, 1 to 2 minutes. Use immediately.

*We used C&H Powdered Sugar.

COOKIE BUTTER POUND CAKE

Makes 1 (15-cup) Bundt cake

Dig into this alluring twist on the classic pound cake, sweetly spiced with smooth cookie butter and sprinkled with crushed cookies. A divine glaze is the pièce de résistance of an already incredible cake.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- ¾ cup (192 grams) cookie butter
- 5 large eggs (250 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour

- 1¼ teaspoons (3.75 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 cup (240 grams) whole milk, room temperature

Cookie Butter Glaze (recipe follows)

Garnish: crushed speculaas cookies

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, and cookie butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 15-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter 6 to 8 times to settle batter and release any air bubbles.
5. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 5 minutes, loosely covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Spread Cookie Butter Glaze onto cooled cake. Garnish with cookies, if desired. Store in an airtight container for up to 3 days.

COOKIE BUTTER GLAZE

Makes about ¾ cup

- 1 cup (120 grams) confectioners' sugar
- ½ cup (128 grams) cookie butter
- ¼ cup (60 grams) plus 1 tablespoon (15 grams) whole milk

1. In the bowl of a stand mixer fitted with the whisk attachment, beat confectioners' sugar, cookie butter, and ¼ cup (60 grams) milk at medium speed just until combined, stopping to scrape bottom and sides of bowl. Slowly increase speed to high, and beat until smooth, 1 to 2 minutes; add up to 1 tablespoon (15 grams) milk if glaze is too thick. Use immediately.

SWEET POTATO SPICE CAKE WITH TOASTED MERINGUE

Makes 1 (9-inch) cake

This fall stunner is ready to impress with a generous serving of sweet potato and fluffy peaks of meringue topping!

- ¾ cup (170 grams) unsalted butter, softened
- 1¼ cups (250 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1½ cups (365 grams) mashed baked sweet potato (see Note)
- 2½ teaspoons (10 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1½ teaspoons (3 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground ginger
- ½ teaspoon (1 gram) ground black pepper
- ¾ cup (180 grams) whole buttermilk, room temperature

Swiss Meringue (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over two sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add sweet potato and vanilla, and beat just until combined.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, baking soda, salt, ginger, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating until just combined after each addition. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 1 hour and 5 minutes to 1 hour and 10 minutes. Let cool completely in pan on a wire rack.
5. Using excess parchment as handles, remove cooled cake from pan. Top with Swiss Meringue as desired. Using a handheld kitchen torch, carefully brown meringue. Serve immediately. Store in an airtight container for up to 2 days.

Note: Bake 2 large foil-wrapped sweet potatoes in a 400°F (200°C) oven until tender, about 1 hour. Halve potatoes lengthwise, and let cool completely, cut side up. Peel potatoes and mash flesh smooth with a fork before measuring. Mashed flesh freezes well in a heavy-duty resealable plastic bag; let it thaw completely before using.

SWISS MERINGUE

Makes about 5 cups

- 1½ cups (300 grams) granulated sugar
- 5 large egg whites (150 grams), room temperature
- 2 tablespoons (42 grams) light corn syrup
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (1 gram) cream of tartar
- 1½ teaspoons (6 grams) vanilla extract

1. In the top of a double boiler, whisk together sugar, egg whites, corn syrup, salt, and cream of tartar. Cook over simmering water, stirring occasionally, until a candy thermometer registers 140°F (60°C).
2. Transfer mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat at high speed until mixture has cooled and tripled in volume, 5 to 7 minutes. Beat in vanilla. Use immediately.

PEAR-RICOTTA CAKE

Makes 1 (8-inch) cake

This tender-crumbed, fruit-studded cake packs a delightfully fresh punch in every glorious bite.

- 1 medium red Bartlett pear (about 150 grams)
 - 1 teaspoon (1 gram) lemon zest
 - 1 tablespoon (15 grams) fresh lemon juice
 - 1½ cups (188 grams) all-purpose flour
 - 1¾ teaspoons (8.75 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - ¼ teaspoon ground cardamom
 - ⅔ cup (133 grams) granulated sugar
 - 1 cup (240 grams) whole-milk ricotta cheese*
 - ⅓ cup (75 grams) vegetable oil
 - 2 large eggs (100 grams), room temperature
 - ½ teaspoon (2 grams) vanilla extract
 - 1½ cups (150 grams) chopped red Bartlett pear
 - 1 tablespoon (21 grams) honey
 - 1 tablespoon (15 grams) water
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. Cut pear in half. Discard stem, and using a melon baller or spoon, scoop out core. Slice halves lengthwise into ¼-inch slices. In a medium bowl, toss together pear slices and lemon juice.
3. In another medium bowl, whisk together flour, baking powder, salt, and cardamom.
4. In a large bowl, whisk together granulated sugar and lemon zest until sugar resembles wet sand. Whisk in ricotta, oil, eggs, and vanilla. Fold in flour mixture until almost combined. Add chopped pear, and fold until fully combined and no dry streaks remain. Spread into prepared pan. Top with pear slices as desired.
5. Bake until edges are golden and a wooden pick inserted in center comes out with a few moist crumbs, 55 minutes to 1 hour and 5 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and place on a wire rack.
6. In a small microwave-safe bowl, combine honey and 1 tablespoon (15 grams) water. Heat on high in 15-second intervals, stirring between each, until honey is melted. Stir until combined. Using a pastry brush, brush honey syrup over warm pears in top of cake. Let cool completely on wire rack.
7. When ready to serve, garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 3 days.

*We used BelGioioso Ricotta con Latte® Cheese.

SPICED OAT CAKE

Makes 1 (8-inch) cake

This richly spiced wonder is everything you love about fall but in a delicious, layered cake! Thanks to a hearty mix of cooked oatmeal and toasted oats, the crumb has a delightfully delicate and chewy texture in each bite.

- 1¼ cups (150 grams) old-fashioned oats, divided
- ¾ cup (180 grams) boiling water
- 1 cup (227 grams) unsalted butter, softened
- 1¼ cups (350 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- 2 tablespoons (10 grams) unsweetened cocoa powder

1½ teaspoons (7.5 grams) baking powder
1½ teaspoons (3 grams) ground cinnamon
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
¼ teaspoon ground nutmeg
¼ teaspoon ground ginger
1 cup (240 grams) whole buttermilk,
room temperature
¾ cup (140 grams) mini chocolate chips
Spiced Buttercream (recipe follows)
Garnish: mini chocolate chips, cocoa powder

1. Preheat oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper. Line a baking sheet with parchment paper.
2. On prepared baking sheet, spread ¾ cup (90 grams) oats.
3. Bake until lightly toasted and fragrant, 15 to 20 minutes. Let cool completely on pan. Leave oven on.
4. In a medium heatproof bowl, combine ¾ cup (180 grams) boiling water and remaining ½ cup (60 grams) oats. Let stand until slightly cooled and most of water is absorbed, about 10 minutes.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
6. In a large bowl, whisk together flour, cocoa, baking powder, cinnamon, baking soda, salt, nutmeg, and ginger. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in oatmeal. Reserve 2 tablespoons (15 grams) toasted oats; fold chocolate chips and remaining toasted oats into batter. Divide batter between prepared cake pans (about 3 cups or 845 grams each), smoothing tops with an offset spatula as needed.
7. Bake until a wooden pick inserted in center comes out clean, about 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
8. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread 1½ cups (315 grams) Spiced Buttercream on top. Top with remaining cake layer. Spoon 1½ cups (315 grams) buttercream into a pastry bag fitted with a medium French star piping tip (Ateco #866). Spread remaining buttercream on top

and sides of cake. Pipe reserved buttercream on top of cake as desired. Sprinkle reserved 2 tablespoons (15 grams) toasted oats onto cake. Garnish with chocolate chips and cocoa, if desired. Refrigerate in an airtight container for up to 3 days.

SPICED BUTTERCREAM

Makes about 7 cups

2½ cups (565 grams) unsalted butter, softened
1½ teaspoons (4.5 grams) kosher salt
7 cups (840 grams) confectioners' sugar
¼ cup (60 grams) heavy whipping cream
1¼ teaspoons (5 grams) vanilla extract
½ teaspoon (1 gram) ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy, 1 to 2 minutes. With mixer on low speed, add confectioners' sugar, 1 cup (120 grams) at a time, beating well after each addition, stopping to scrape bottom and sides of bowl. Beat in cream, vanilla, and cinnamon. Increase mixer speed to medium-high, and beat until light and fluffy, 2 to 3 minutes. Use immediately. 



A BOUNTY OF QUICK BREADS

FILL YOUR BREAD BASKET WITH THESE SIMPLE YET SCRUMPTIOUS BISCUITS, LOAVES, AND MUFFINS



PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD / STYLING BY MARY BETH JONES

Streusel-Topped Baked
Sweet Potato Bread
page 87





Pumpkin-Chocolate
Swirl Bread
page 86



Spiced Apple Scones
page 90

**PRO TIP**

The line of butter on top of the batter helps create the signature domed rise and lengthwise crack in the top of a quick bread loaf—not mention a little extra flavor!

APPLE CIDER DOUGHNUT LOAF

Makes 1 (8½x4½-inch) loaf

A crunchy sprinkle of cinnamon sugar simply but elegantly finishes this fragrant bread.

- 4 cups (960 grams) apple cider
- ⅓ cup (133 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ½ cup (120 grams) unsweetened applesauce
- ⅓ cup (75 grams) neutral oil
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2⅓ cups (333 grams) all-purpose flour
- 1 tablespoon (6 grams) plus ½ teaspoon (1 gram) ground cinnamon, divided
- 2 teaspoons (10 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 teaspoon (4.5 grams) unsalted butter, room temperature

1. In a large saucepan, bring cider to a boil over medium-high heat; cook, stirring occasionally, until reduced to ¾ cup (205 grams), 45 minutes to 1 hour. Remove from heat, and let cool completely.
2. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
3. In a large bowl, whisk together ⅓ cup (133 grams) sugar, applesauce, oil, egg, and vanilla.
4. In a medium bowl, whisk together flour, 1 tablespoon (6 grams) cinnamon, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with reduced cider, beginning and ending with flour mixture, whisking until just combined after each addition. Spread batter into prepared pan.
5. Spoon butter into a pastry bag, and cut a ¼-inch opening in tip. Pipe butter in a line down center of batter.
6. In a small bowl, whisk together remaining 2 tablespoons (24 grams) sugar and remaining ½ teaspoon (1 gram) cinnamon; sprinkle onto batter.
7. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 50 minutes to 1 hour. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

PUMPKIN-CHOCOLATE SWIRL BREAD

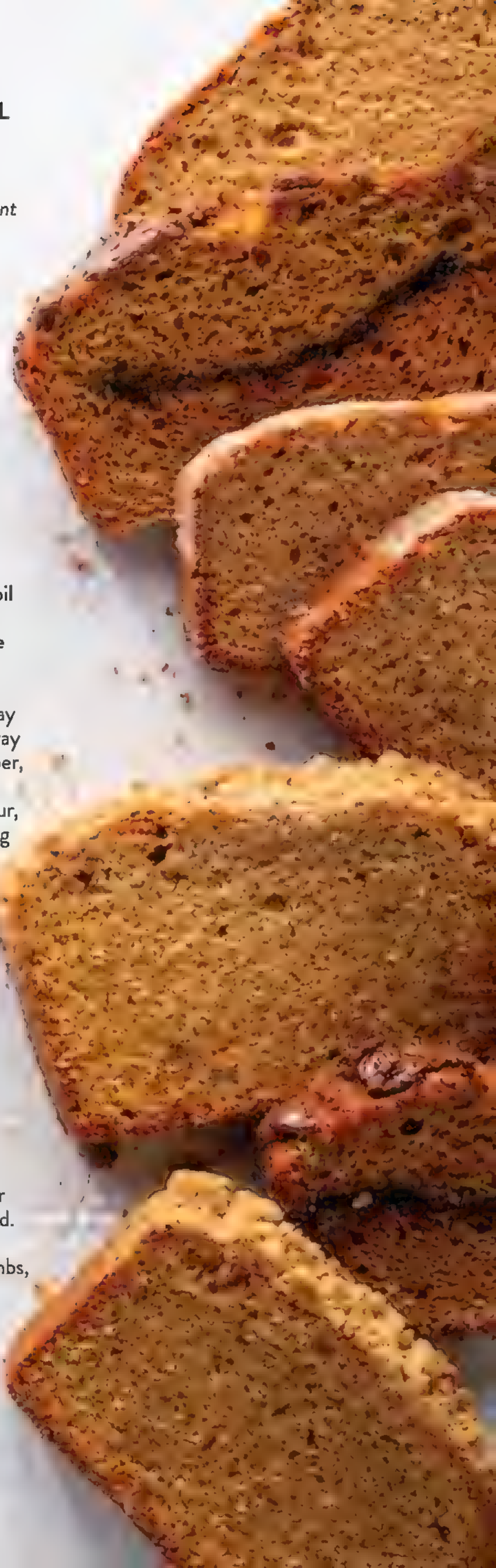
Makes 1 (8½x4½-inch) loaf

This beautifully marbled bake is as indulgent to eat as it is pretty to present.

- 1½ cups (188 grams) all-purpose flour
- 1 tablespoon (6 grams) pumpkin pie spice
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 cup (240 grams) canned pumpkin
- ½ cup (100 grams) granulated sugar
- ⅓ cup (73 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 3 tablespoons (42 grams) vegetable oil
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (128 grams) hazelnut chocolate spread*

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, pie spice, baking powder, salt, and baking soda.
3. In a large bowl, whisk together pumpkin, sugars, eggs, oil, and vanilla until smooth. Whisk in flour mixture until thick and smooth. Spread half of batter (about 1¼ cups or 375 grams) into prepared pan.
4. Spoon hazelnut chocolate spread into a pastry bag, and cut a ¼-inch opening in tip. Pipe half of spread evenly onto batter, leaving a ¼-inch border around edges. Using an offset spatula or skewer, gently swirl together spread and batter, avoiding sides of pan. Repeat procedure with remaining batter and remaining hazelnut chocolate spread.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 50 to 55 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Bonne Maman Hazelnut Chocolate Spread.*



STREUSEL-TOPPED BAKED SWEET POTATO BREAD

Makes 1 (9x5-inch) loaf

Do yourself a favor and bake several sweet potatoes at once so you can whip up this loaf in record time when the craving strikes.

- 2¾ cups (344 grams) all-purpose flour
 - 2 teaspoons (4 grams) ground cinnamon
 - 1½ teaspoons (4.5 grams) kosher salt
 - 2 teaspoons (10 grams) baking powder
 - ½ teaspoon (1 gram) ground nutmeg
 - ¼ teaspoon (1.25 grams) baking soda
 - ¼ teaspoon ground cloves
 - 1½ cups (300 grams) granulated sugar
 - 1 cup (243 grams) mashed baked sweet potato (see Note)
 - ¾ cup (168 grams) vegetable oil
 - 2 large eggs (100 grams), room temperature
 - 1 teaspoon (4 grams) vanilla extract
- Spiced Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, cinnamon, salt, baking powder, nutmeg, baking soda, and cloves.
3. In a large bowl, whisk together sugar, sweet potato, oil, eggs, and vanilla until smooth. Gradually add flour mixture, stirring until just combined and no dry streaks remain. Spread batter into prepared pan. Using a knife or offset spatula, make a 1-inch-deep line down center of batter. Sprinkle Spiced Streusel all over batter.
4. Bake until top is set and a wooden pick inserted in center comes out with a few moist crumbs, 1 hour and 15 minutes to 1 hour and 25 minutes. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

Note: Bake a large foil-wrapped sweet potato in a 400°F (200°C) oven until tender, about 1 hour. Halve potato lengthwise, and let cool completely, cut side up. Peel potato and mash flesh smooth with a fork before measuring. Mashed flesh freezes well in a heavy-duty resealable plastic bag; let it thaw completely before using.

SPICED STREUSEL

Makes ½ cup

- ¼ cup (31 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 tablespoons (28 grams) unsalted butter, softened

1. In a medium bowl, whisk together flour, sugar, cinnamon, and nutmeg. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly and butter is incorporated. Refrigerate for at least 30 minutes or until ready to use.

CREAM CHEESE-FILLED PECAN PIE MUFFINS

Makes 6 muffins

We took a cue from Hummingbird High blogger Michelle Lopez and left every other cup of the muffin pan empty for maximum doming and rise to these muffins.

- 1½ cups (167 grams) all-purpose flour
- 1¼ teaspoons (8.75 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (1 gram) ground nutmeg
- ½ cup (110 grams) firmly packed light brown sugar
- ⅓ cup (80 grams) whole milk, room temperature
- ⅓ cup (75 grams) neutral oil
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (57 grams) coarsely chopped pecans*

Cream Cheese Filling (recipe follows)
Pecan Pie Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Spray 6 alternating cups of a 12-cup muffin pan with baking spray with flour.
2. In a medium bowl, whisk together flour, baking powder, salt, and nutmeg.
3. In a large bowl, whisk together brown sugar, milk, oil, egg, and vanilla. Gradually add flour mixture, stirring until almost combined. Add pecans, and stir until combined and no dry streaks remain.
4. Spoon 2½ tablespoons (39 grams) batter into each prepared muffin cup. Spoon 2½ teaspoons (12.5 grams) Cream Cheese Filling into center of batter in each cup.

Top each with 2½ tablespoons (39 grams) batter. Fill empty muffin cups about two-thirds full with water. (See Note.)

5. Bake until browned and domed and a wooden pick inserted in center comes out with a few moist crumbs, 15 to 18 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and top each with 2 tablespoons (45 grams) Pecan Pie Glaze. Let stand until glaze sets, about 5 minutes. Store in an airtight container for up to 3 days.

**We used Schermer Pecans.*

Note: Adding water to the empty muffin cups helps keep your pan from warping in the oven.

CREAM CHEESE FILLING

Makes ½ cup

- 3 ounces (86 grams) cream cheese, softened
- 2 teaspoons (6 grams) all-purpose flour
- 2 teaspoons (8 teaspoons) granulated sugar
- 1 teaspoon (5 grams) whole milk
- ¼ teaspoon (1 gram) vanilla extract

1. In a small bowl, whisk cream cheese until smooth. Add flour and sugar, whisking until smooth and sugar dissolves. Whisk in milk and vanilla. Use immediately, or refrigerate until ready to use.

PECAN PIE GLAZE

Makes 1 cup

- ½ cup (110 grams) firmly packed light brown sugar
- 2 tablespoons (28 grams) unsalted butter, room temperature
- 2 tablespoons (30 grams) heavy whipping cream, room temperature
- ¼ cup (28 grams) finely chopped pecans

1. In a medium heavy-bottomed saucepan, bring brown sugar and butter to a boil over medium heat, stirring frequently until sugar dissolves. Gradually stir in cream. Remove from heat, and stir in pecans. Use immediately. (See Note.)

Note: Use the glaze as soon as you make it; it firms up quickly as it cools.





APPLE-CHEDDAR-SAGE BISCUITS

Makes 12 biscuits

The golden-brown exterior of these biscuits gives way to a soft and tender interior that readily soaks up a generous slather of butter.

- 3¾ cups (469 grams) all-purpose flour
- 3½ teaspoons (14 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (4 grams) packed fresh sage leaves, finely chopped
- ½ teaspoon (1 gram) ground black pepper
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 cup (113 grams) shredded sharp Cheddar cheese
- 1 medium Gala or Honeycrisp apple (200 grams), peeled and shredded (see Notes)
- ¾ cup (180 grams) cold whole buttermilk
- 1 large egg (50 grams), lightly beaten
- 1 tablespoon (15 grams) water
- Fresh sage leaves (optional)
- Flaked sea salt (optional), for sprinkling
- Softened butter, to serve

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, kosher salt, chopped sage, and pepper. Add cold butter, tossing to coat. Using a pastry blender or your hands, cut in butter until mixture is crumbly and butter pieces are pea-size. Stir in cheese and apple. Add cold buttermilk, and fold until a shaggy dough forms.
3. Turn out dough onto a lightly floured surface. (Dough will be crumbly and almost dry.) Pat dough into a rectangle about 1 inch thick. Using a lightly floured rolling pin, roll dough into about a 15x6-inch rectangle. Using a bench or bowl scraper, fold dough in thirds like a letter. Rotate dough 90 degrees. Repeat rolling, folding, and rotating three times. (Dough will seem too shaggy to do this to start but will be easier to work with as you go.)
4. Pat or roll dough into a 9½x7½-inch rectangle (about 1 inch thick). Using a sharp knife or a floured bench scraper, trim ¼ inch off all sides, if desired. (See Notes.) Cut dough into 12 biscuits. Place 2 inches apart on prepared pan. Freeze until firm, about 10 minutes.

5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto biscuits; top with sage leaves (if using), and sprinkle with sea salt (if using).
6. Bake until golden brown, 15 to 20 minutes. Serve warm with softened butter.

Notes: *Peel the apple and shred it on a box grater just before adding it to the flour mixture.*

Trimming the edges of the dough helps the biscuits rise evenly, but this step is entirely optional. They'll taste great regardless.

SPICED APPLE SCONES

Makes 8 scones

Fragrant and not too sweet, these scones are best paired with a cup of coffee or tea for an afternoon snack.

- 2 cups (250 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 2½ teaspoons (12.5 grams) baking powder
- 1½ teaspoons (2.5 grams) Chinese five-spice powder, divided
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 6 tablespoons (84 grams) cold unsalted butter, cubed
- 1 cup (120 grams) finely diced firm sweet apple
- 1 cup (240 grams) plus 8 tablespoons (120 grams) heavy whipping cream, divided
- 1½ teaspoons (9 grams) vanilla bean paste, divided
- 1 cup (120 grams) confectioners' sugar

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, 1½ teaspoons (2.5 grams) five-spice powder, salt, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs. Stir in apple.
3. In a small bowl, stir together 1 cup (240 grams) cream and 1 teaspoon (6 grams) vanilla bean paste. Add cream mixture to flour mixture, and stir until combined and no dry streaks remain.
4. Turn out dough onto a lightly floured surface. Gently knead 2 to 3 times to bring

dough together. Roll or pat dough into a 7-inch circle (about 1 inch thick). Using a floured knife or bench scraper, cut into 8 wedges. Place at least 2 inches apart on prepared pan. Freeze until firm, about 15 minutes.

5. Brush 2 tablespoons (30 grams) cream onto dough wedges.

6. Bake until golden brown and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

7. In a medium bowl, whisk together confectioners' sugar, 5 tablespoons (75 grams) cream, remaining ½ teaspoon (3 grams) vanilla paste, and remaining ¼ teaspoon five-spice powder until smooth and pourable; whisk in up to remaining 1 tablespoon (15 grams) cream if needed. Drizzle glaze onto cooled scones. Store in an airtight container for up to 3 days. ▸







BY MORGAN CRAWFORD SCOTT
SCENIC PHOTOGRAPHY BY ELEY, DREW BALFOUR,
AND GABRIEL HANWAY



Putt and His PECANS

A NEW CHAPTER IN THE SCHERMER STORY FOR THIS SOUTHERN-BASED PECAN PURVEYOR

As we wind through row after row of flowering trees in a pecan orchard just south of Albany, Georgia, Francis Putney “Putt” Wetherbee III—whose namesake is philanthropist and planter Francis Flagg Putney—proceeds to shimmy his truck up next to a branch that’s extending just shy of the dirt road. A fifth-generation grower, second-generation owner, and the president of Georgia-based Schermer Pecans, Putt shows me the “flowers” or “nutlets” starting to open on the pecan tree, a marker for a full-fledged pecan come fall.

As we make our way through the 3,600-acre property, we take in the solitude the orchard provides on a balmy day in late spring. Arriving at a small fishpond scattered with bass and speckled perch, Putt recalls the fond memories it holds, from his own childhood as well as for his daughters, Frannie, Berkeley, and Sims, with wife Margaret, and to present day. Putt notices a bass spawning toward the bank, and I can sense his excitement as he daydreams about afternoons to come by the water.



We continue to tour the seemingly never-ending property when we spot an old well nearby. “I remember when we put the well over here,” Putt says. “I was little, and, of course, if there was water anywhere, I was in it. When they were pumping it off to make sure it was in good shape, I kept getting stuck in the mud, and the farm manager had to pull me out of the mud—I lost my boots.”

Next to the well is an old farm shack whose beauty has faded. It had once belonged to Putt’s grandmother, serving as her luncheon cabin during hunting season; not far from there, Putt’s own retrofitted deer stand is disguised. Moments later, we lay eyes on a herd of wild deer delicately prancing among the trees and then a large fox squirrel quickly scaling a tree trunk. Though I have little hunting experience myself, I spot a large gobbler (a wild male turkey) carefully weaving through the brush of Italian ryegrass and clover. Putt, pleasantly surprised by my sighting, starts “calling” the turkey in perfect pitch, sharing an anecdote about how his daughters were always amused by it. It’s evident that spotting these animals in their natural habitat ignites a spark in Putt, and he chats at length about his love of hunting—especially here—with childlike wonder.

It dawns on me then that to speak of the pecan orchards only as a means of producing perfectly packaged bags of delicious Schermer pecans would be an injustice to the understated grandeur the orchards possess. They’re more than just a place to grow millions of pounds of a prized nut in the South—they’re countless hours of tending to crop, lessons learned while gaining knowledge on pecan farming, little moments shared between parents and children, and a stockpile of memories that spans generations and, Putt hopes, for generations to come.

More than seven decades have passed since Schermer’s founding in 1946. Frank Wetherbee, Putt’s father, started Nut Tree Pecan Company in the 1960s, after being gifted a piece of the orchard to farm as a wedding present in the late 1950s. Frank, a natural innovator, owned only the second automated nut harvester (called a Ramacher) in Georgia, which would pick up the pecans and transfer them to a conveyor belt into a buggy. “I was captivated with it [the Ramacher],” Putt says, who knew, even as a little boy, that he wanted to take over the company one day.



Impressively, to this day, Schermer is one of just a few family-run pecan companies that still has a hand in every step of the process—from planting trees to harvesting to the moment they reach the customer's table. The orchards—which feature five varieties of pecans: Cape Fear, Stuart, Kiowa, Elliot, and their best-selling and oldest variety, Desirable—are located throughout three locations in Georgia. At this one near Albany, Putt recalls how he “can remember almost every phase of this particular orchard being planted.”

While pecans are, of course, an integral part of Putt's story, they aren't the entirety. “I'm getting better at telling certain parts of my personal story,” Putt admits. “Now, I'm at a place where I want to tell a different story than I have before.”

In 2017, he endured an incident that would forever change life as he knew it. While home alone on his hunting property, Putt was attacked by a group of people who were attempting to steal shotguns and money out of his safe, and their brutal assault left him paralyzed from the chest down. Despite all odds, he persisted, making it his mission not to let this senseless act of violence alter his life in a negative way. “The world today is overloaded with victims,” Putt says. “I don't want to add to that negativity. This is a part of my life's story, and I will embrace it and get past it in the best way I can.”

His new way of living is just that: new. He reflects on how fortunate he is to possess an earnest and deep-rooted faith and to have the financial means to accommodate his new lifestyle, whether that's through a wheelchair-accessible vehicle, rehabilitation and physical therapy classes, or modified ways of running the farm, including a specialized machine that allows him to navigate the rugged terrain of the orchards solo.

Putt's approach to pecan-farming has had to change, but it certainly hasn't stopped him, nor has it affected his quality of work. “The people around me who have stepped up after the incident are so valuable. It's not me who makes this entire thing go round. My team is proactive and committed, and Schermer wouldn't be the success that it is without everyone working collaboratively.”



“I want to be a
good steward of
the land and be
seen from the
outside world as
a good citizen of
sustainability.”





PECAN-MAPLE-BOURBON STICKY BUNS

Makes 12 buns

Fresh, crunchy pecans are the perfect addition to these pillowy swirls, and your home will be filled with a buttery, spiced, mouthwatering aroma while they bake!

Dough:

- 1 cup (240 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 5 tablespoons (60 grams) granulated sugar, divided
- 2¼ teaspoons (7 grams) active dry yeast
- 3¾ cups (468 grams) all-purpose flour
- 1 tablespoon (9 grams) kosher salt
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- ½ cup (113 grams) unsalted butter, cubed and room temperature

Topping:

- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (170 grams) maple syrup
- 6 tablespoons (84 grams) unsalted butter
- 5 tablespoons (75 grams) bourbon
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (100 grams) Schermer Pecan Halves
- ½ cup (57 grams) chopped Schermer Pecans

Filling:

- ¾ cup (145 grams) firmly packed light brown sugar
- ½ cup (113 grams) unsalted butter, room temperature
- 1 tablespoon (6 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (113 grams) finely chopped Schermer Pecans

1. For dough: In a small bowl, stir together warm milk, 1 tablespoon (12 grams) granulated sugar, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, and remaining 4 tablespoons (48 grams) granulated sugar. Add yeast mixture, eggs, and vanilla; using the paddle attachment, beat at low speed until combined, about 1 minute; scrape sides of bowl. With mixer on low speed, gradually add remaining 1¾ cups (219 grams) flour, beating until a shaggy dough forms; scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until dough is smooth, elastic, and slightly tacky, 7 to 9 minutes. With mixer on medium-low speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (about 8 minutes total). Beat until a smooth, elastic dough forms, 6 to 8 minutes. (Dough will be tacky but should clean sides of the bowl.) Turn out dough onto a very lightly floured surface, and knead 5 to 8 times. Shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour. (Alternatively, cover and refrigerate overnight; punch down dough and let stand at room temperature for 30 minutes before shaping.)
5. Lightly spray a 13x9-inch baking dish with baking spray with flour.
6. For topping: In a medium saucepan, bring brown sugar, maple syrup, butter, bourbon, and salt to a boil over medium-high heat, stirring occasionally until

- sugar dissolves. Cook, stirring frequently, until slightly thickened, 4 to 5 minutes. Pour mixture into prepared pan, lightly spreading to edges. Sprinkle pecan halves and chopped pecans on top.
7. For filling: In a small bowl, stir together brown sugar, butter, cinnamon, and salt.
8. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle. Spread filling mixture over dough, leaving a ¼-inch border on one long side. Sprinkle finely chopped pecans on top. Starting with side opposite border, roll dough into a 19-inch log. Trim ½ inch off each end. Cut into 12 slices (about 1½ inches each). Place in prepared pan on top of pecans. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
9. Preheat oven to 350°F (180°C).
10. Bake until golden brown, 35 to 40 minutes. Let cool for 5 minutes. Invert buns onto a rimmed serving dish. Serve warm or at room temperature. Store in an airtight container for up to 3 days.



With his eyes set on the future, Putt plans to focus more on regenerative and sustainable farming. The company has established a five-year plan to improve the soil-plant relationship by leaning more on biology, such as beneficial bacteria and fungi, rather than traditional chemistry methods, such as herbicides and synthetic fertilizers. This new way of thinking—understanding the microbial community and the soil and how those interact with the trees—will also enable them to use less water. “It’s a big learning curve,” Putt says. “However, I want to be a good steward of the land and be seen from the outside world as a good citizen of sustainability.”

Though he’s quick to dismiss words like “inspirational” and “heroic,” his grit, innovation, and uncrackable spirit in the face of setback are unmistakable, and it’s these traits that will surely empower Putt to leave a legacy that honors his family’s rich heritage in this industry.



“The harvest process is fascinating, and there are thousands of moving parts.”



Harvest Time

Fall is the busiest time of year for the Schermer team, when they begin preparing for harvest. In early September, trees are surveyed and equipment is prepped. By mid-October, branches are heavy with pecans, and harvest season commences. The company typically has a team of 25, but they hire up to 80 people during the fall.

“The harvest process is fascinating, and there are thousands of moving parts,” Putt says. “First, we have to assess the trees to determine if the pecans are ready to come off by looking to see if the shuck that surrounds the nut is split open and pulled back from the nut. Once we determine the trees are ready, we begin shaking them.”

To shake each tree, a specialized piece of equipment is fixed to the trunk, vibrating it so that the pecans fall to the ground. Other equipment is used to rake and blow the nuts across the orchard floor into what is called a windrow: a pile of pecans about 3 feet wide. Then, a harvester machine picks up the windrows and separates the sticks, leaves, and dirt from the nuts. Once the nuts have gone through the harvester, they’re dumped into a cart that empties them into a trailer to be transported to a plant to be cleaned, dried, graded, and bagged for market.

Visit schermerpecans.com/pages/bake-from-scratch-readers to receive 10% off your first purchase.



DEEP-DISH PECAN-PUMPKIN PIE

Makes 1 (9-inch) deep-dish pie

With a sturdy and rustic crust that envelops a generous amount of fragrant filling and a crunchy candied nut topping, this pie has plenty of personality.

All-Butter Piecrust (recipe on page 62)

- 2 large egg whites (30 grams), divided and lightly beaten
- $\frac{3}{4}$ cup (147 grams) plus 3 tablespoons (42 grams) firmly packed light brown sugar, divided
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground ginger
- 1 (15-ounce) can (425 grams) pumpkin (see Note)
- $\frac{3}{4}$ cup (180 grams) evaporated milk
- $\frac{1}{4}$ cup (60 grams) heavy whipping cream
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1 tablespoon (14 grams) unsalted butter, melted
- 1 cup (100 gram) Schermer Pecan Halves

1. Preheat oven to 425°F (220°C).
2. On a lightly floured surface, roll All-Butter Piecrust to $\frac{1}{8}$ -inch thickness (about 13 inches). Transfer dough to a 9-inch springform pan, pressing into bottom and up sides. (Do not trim or fold any excess crust; let it extend fully up sides of pan.) Dock bottom of crust with a fork. Top with foil, letting excess extend over sides of pan. Add pie weights. Freeze until firm, about 15 minutes.
3. Bake until edges are set, 10 to 15 minutes. Carefully remove foil and weights; brush surface of crust with 1 egg white (30 grams). Bake until center is dry, about 5 minutes more. Let cool completely in pan. Reduce oven temperature to 350°F (180°C).
4. In a large bowl, whisk together $\frac{3}{4}$ cup (147 grams) brown sugar, cinnamon, salt, nutmeg, and ginger. Add pumpkin, evaporated milk, cream, eggs, and vanilla, whisking until combined. Pour filling into prepared crust. Using small pieces of foil, making sure not to cover or touch filling, fold foil over top edges of crust and pan, and lightly pinch and secure foil to hold crust to springform. (This will prevent shrinking and excess browning.)
5. Bake until filling slightly wobbles when pan is gently shaken, about 40 minutes.
6. Meanwhile, in a medium bowl, whisk together remaining 1 egg white (30 grams) and remaining 3 tablespoons (42 grams) brown sugar until foamy, about 1 minute. Whisk in melted butter. Add pecans, and toss to coat.
7. Arrange pecans on surface of pie, leaving any excess liquid in bowl.
8. Bake until pecans are browned, edges of filling are set but center slightly wobbles when pan is gently shaken, and an instant-read thermometer inserted in center of pie registers 180°F (82°C), 10 to 15 minutes. Carefully remove foil pieces, and let pie cool completely in pan on a wire rack.
9. Carefully remove sides of pan, and transfer pie to a serving plate. Refrigerate until cold and firm, at least 2 hours. Refrigerate in an airtight container for up to 3 days. ▮

Note: Do not use pumpkin pie filling, as it has added sweeteners.

Quick Facts

50,000+
trees

IN THEIR ORCHARDS

2.5 million
pounds

OF PECANS PRODUCED
ANNUALLY

5
varieties

OF PECANS

1,800
acres

OF FULLY DEVELOPED
PECAN ORCHARDS

60
acres

OF PECAN NURSERIES
WITH GROWING TREES

2,000
acres

OF TIMBERLAND UNDER
PECAN DEVELOPMENT





origin of a classic

Sticky Toffee Pudding

BY AMBER WILSON

IT'S EASY TO SEE HOW THE UK'S FAMOUS STICKY TOFFEE PUDDING CAPTIVATES, WITH ITS SUGARY DATES AND LUSCIOUS LURE OF BUTTERY CARAMEL. ITS ORIGINS, HOWEVER, ARE A LITTLE CONTENTIOUS.

There is very little that compares with the glory that is sticky toffee pudding. In the UK, in addition to meaning a cooked custard, “pudding” is used informally to mean a sweet dish that’s traditionally boiled or steamed, and it can also mean simply, “dessert.” Sticky toffee pudding is an unapologetically sweet, rich cake that gets its inherent depth of flavor from intensely dark dates, treacly brown sugar, and golden syrup, giving it rich, decadent intensity. A wonderful undertow of ginger, cloves, and vanilla complements the rest of the ingredients beautifully. Last but not least is the drizzly, caramelly sauce that soaks the still-warm pudding, a.k.a cake, after coming out of the oven. The pudding is often served alongside whipped cream or vanilla ice cream to complement the molasses-like sauce. The result is, as the name promises, unfathomably sticky. And utterly addictive.

Sticky toffee pudding is a cozy, comforting dessert, one of those beloved recipes everyone would like to claim as their own. The English say it was invented the mid-20th century in the Lake District or perhaps a few decades earlier in Yorkshire. On the other hand, the Scottish argue that a hotel in Aberdeenshire served it long before anyone else. And some believe Canada claims the origins, as a Canadian air force personnel had a handwritten recipe passed along to a hotel manager in nearby Lancashire, England. In Australia and New Zealand, this glorious dessert is called sticky date pudding. The important thing is that everyone feels validated in treasuring it.

Let’s plunge headlong into the mysterious and widely disputed origin of this cherished dessert, as many claims and contradictions exist in England and abroad. In the Lake District, the tiny yet charming historic village in Cumbria called Cartmel claims to be home to the sticky toffee pudding, as it is one of England’s

most famous versions of the recipe. Not many places understand sticky toffee pudding better than Cartmel, but Ullswater offers unique insight into Cumbria’s sweet past.

Ullswater, one of Cumbria’s most stunning lakes, is a fitting setting to start a love affair with pudding. The Sharrow Bay Country House, located on the eastern shore of Ullswater in Penrith, Cumbria, is one of the UK’s first country house hotels. There are claims that Francis Coulson and Robert Lee introduced the original recipe on the hotel’s menu in the early 1970s. The story goes as far as the original recipe rumored to be held in the hotel’s vaults, with the staff having to sign an agreement to protect the pudding’s secret.

The Cumbrian port town of Whitehaven can give us much-needed support for Cumbria’s sticky toffee pudding proclamations. Whitehaven is a port on the Irish Sea on the west coast of Cumbria, and its harbor was once England’s third largest in the 18th century. During the 17th and 18th centuries, warehouses were built along the docks, and such an immense amount of sugar—as well as coffee, rum, and dates—came into the





harbors that one of the docks still bears the name Sugar Tongue. It seems more than coincidence that the two most characteristic ingredients of sticky toffee pudding—sugar and dates—once flowed freely and abundantly into Cumbria.

If the backstory is genuine, there is an immediate counterclaim. Canada maintains a stake in this creation myth, a dispute given weight by accounts of the Sharrow Bay Country House’s co-owner and Francis Coulson’s partner Brian Sack from his time in the Royal Air Force during World War II. The idea for the pudding’s toffee sauce was supposedly inspired when he met two Canadian pilots using maple syrup. Another claim takes this storyline further, speculating that the Canadian air force personnel had handwritten the original recipe and passed it on to a hotel manager while lodging in nearby Lancashire.

There are places with similar declarations of the true origin of sticky toffee pudding. One place in particular is the Udney Arms Hotel in Newburgh, Aberdeenshire, Scotland, which is said to have first served the dessert in 1967. Another claim is the Gait Inn in Millington, Yorkshire, a small village in East Yorkshire. As the legend goes, as far back as 1907, the former landlady added sticky toffee pudding to the menu. The cake’s convoluted history proves this dessert is adored by many who have fought for it to have a steadfast place in their culture and identity.

I know from experience how much brighter a chilly autumn day can be when a slice of something gooey and doused with toffee sauce is on a plate in front of you. The sweetness and richness may seem excessive, but like Oscar Wilde said, “Nothing exceeds like excess.”

STICKY TOFFEE PUDDING

Makes 1 (9-inch) cake

This cake is decadent and intricately sweet from chewy dates and molasses-rich brown sugar. A more-than-generous drizzle of sauce is the final flourish for this gloriously indulgent dessert.

1½ cups (250 grams) pitted dates, coarsely chopped
¾ cup (180 grams) water
1½ cups (275 grams) firmly packed light brown sugar
½ cup (113 grams) unsalted butter, softened
3 tablespoons (63 grams) golden syrup (see Note)
2 large eggs (100 grams), room temperature
1 teaspoon (4 grams) vanilla extract
2 cups (250 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (1 gram) ground cloves
¼ teaspoon ground ginger
½ teaspoon (2.5 grams) baking soda
Toffee Sauce (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium saucepan, bring dates and ¾ cup (180 grams) water to a boil over medium-high heat. Reduce heat to medium, and cook, stirring frequently, until dates are softened and most of water is absorbed, about 5 minutes. Using an immersion blender, purée mixture until smooth. (Alternatively, transfer mixture to the work bowl of a food processor, and pulse until smooth.)
3. In the bowl of a stand mixer fitted with the paddle attachment, beat brown sugar, butter, and golden syrup at

medium speed until combined, 1 to 2 minutes. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, salt, cloves, and ginger. With mixer on low speed, add half of flour mixture, beating until just combined.
5. Stir baking soda into warm date mixture, and immediately add to sugar mixture; beat at low speed until combined. Beat in remaining flour mixture, stopping to scrape bottom and sides of bowl. Spoon batter into prepared pan, smoothing with an offset spatula.
6. Bake until pudding springs back when lightly touched in center and a wooden pick inserted in center comes out with a few moist crumbs, 45 to 50 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool for 10 minutes on a wire rack. Serve warm with Toffee Sauce.

Note: Golden syrup is an essential ingredient in many British desserts. It’s thick and amber-colored, with a uniquely buttery, caramel-like flavor. Although it’s likely not stocked in your local grocery store, it’s easy to find online.

TOFFEE SAUCE

Makes 1½ cups

¼ cup (57 grams) unsalted butter
¾ cup (165 grams) firmly packed light brown sugar
¼ teaspoon kosher salt
1 cup (240 grams) heavy whipping cream

1. In a medium saucepan, melt butter over medium heat. Whisk in brown sugar and salt. Add cream; increase heat to medium-high, and bring to a boil, stirring until sugar dissolves. Cook, stirring constantly, until mixture begins to thicken and an instant-read thermometer registers 220°F (104°C) to 230°F (110°C). Let cool slightly. Serve warm. 🍴

small batch

A LITTLE SOMETHING SWEET

WHEN YOU'RE CRAVING A PILLOW-SOFT SWEET ROLL FILLED
WITH COZY FALL FLAVORS BUT CAN'T BE BOTHERED TO
MAKE A WHOLE BATCH, THIS RECIPE IS FOR YOU

SWEET POTATO-PECAN SWEET ROLL

Makes 1 (6-inch) roll

Everyone needs a go-to sweet roll recipe, and this easy-to-bake treat is ready to eat in no time. Golden brown and packed with warm, rich spices, this decadent roll is perfect eaten alone or shared with a friend!

- 1½ cups (188 grams) all-purpose flour, plus more for dusting
 - 5 tablespoons (70 grams) firmly packed light brown sugar, divided
 - 1 teaspoon (3 grams) kosher salt
 - 1 teaspoon (3 grams) instant yeast
 - ⅛ teaspoon ground nutmeg
 - ⅓ cup (80 grams) whole buttermilk
 - ⅓ cup (80 grams) mashed baked sweet potato (see Note)
 - 5 tablespoons (70 grams) unsalted butter, softened and divided
 - 1½ teaspoons (3 grams) ground cinnamon
 - 1 teaspoon (2 grams) ground ginger
 - ⅓ cup (37 grams) chopped toasted pecans, divided
- Buttermilk Glaze (recipe follows)

1. In a large bowl, whisk together flour, 2 tablespoons (28 grams) brown sugar, salt, yeast, and nutmeg until combined. Make a well in center.
2. In a small saucepan, combine buttermilk, sweet potato, and 3 tablespoons (42 grams) butter; cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Pour warm buttermilk mixture into well in flour mixture; using a wooden spoon, stir until combined. Turn out dough onto a heavily floured surface, and knead until smooth, elastic, and slightly tacky, 8 to 10 minutes, lightly flouring work surface and hands as needed.
3. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 40 minutes.
4. Spray a 6-inch round cake pan with cooking spray.
5. In a small bowl, stir together cinnamon, ginger, and remaining 3 tablespoons (42 grams) brown sugar.
6. Punch down dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 14x8-inch rectangle. Spread remaining 2 tablespoons (28 grams) butter onto dough, leaving a ½-inch border on one long side. Sprinkle cinnamon mixture onto butter. (Layer will be thick.) Sprinkle ⅓ cup (28 grams) pecans on top. Starting at long side opposite border, roll up dough into a log, pinching seam to seal. Gently shape and roll log to 15 inches and an even thickness. Place log so seam is off to one side. Using floured kitchen scissors or a serrated knife, cut log in half lengthwise, leaving 1 inch intact at one end. Turn halves cut side up, and carefully

wrap dough pieces around each other, pinching ends together. Starting with end that is not cut, twist dough until it forms a circle, and tuck pinched ends under. Place, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.

7. Preheat oven to 350°F (180°C).

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Spread Buttermilk Glaze onto warm roll, and sprinkle with remaining pecans. Serve immediately.

Note: Bake a medium foil-wrapped sweet potato in a 400°F (200°C) oven until fork-tender, about 45 minutes. Halve lengthwise, and let cool cut side up. Peel and mash flesh with a fork before measuring.

BUTTERMILK GLAZE

Makes ¼ cup

- ⅔ cup (80 grams) confectioners' sugar
- 1½ tablespoons (22.5 grams) whole buttermilk
- 1 teaspoon (5 grams) unsalted butter, melted
- ¼ teaspoon kosher salt

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately. 🍴



fast-fix baking

Pumpkin Doughnut Holes
page 111

FRAGRANT FALL BAKES

JESSIE SHEEHAN TURNS TYPICALLY TIME-
CONSUMING BREADS INTO EASY BAKES THAT
ARE FULL OF FLAVOR WITHOUT THE FUSS

BY JESSIE SHEEHAN

PHOTOGRAPHY BY JIM BATHIE



Quick Apple
Cinnamon Buns
page 113

PUMPKIN DOUGHNUT HOLES

Makes about 40 doughnut holes

These easy-peasy doughnut holes are pure magic and as perfect for a cozy fall breakfast as they are served at a dinner party as a retro dessert of sorts. A simple muffin-like batter is flavored with pumpkin purée and warming spices and baked up in a mini muffin pan. Once out of the oven, each little muffin is dunked in melted butter and rolled in cinnamon sugar, transforming these cuties into little “fried” doughnut holes. If you don’t have a mini muffin pan, you can use a regular-size muffin pan; just fill each cup about two-thirds full and bake a few minutes longer.

Batter:

- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (113 grams) unsalted butter, melted and cooled
- ¾ teaspoon (3 grams) vanilla extract
- 2 large eggs (100 grams)
- 1 cup (244 grams) canned pumpkin
- ¾ teaspoon (3.75 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1½ teaspoons (3 grams) ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 1½ cups (188 grams) all-purpose flour

Topping:

- 1 cup (200 grams) granulated sugar
- 2¾ teaspoons (5.5 grams) ground cinnamon
- ½ cup (113 grams) unsalted butter

1. Preheat oven to 350°F (180°C). Spray a 24-cup mini muffin pan with cooking spray.
2. For batter: In a large bowl, whisk together brown sugar, melted butter, and vanilla until smooth and well combined. Add eggs, one at a time, whisking until combined after each addition; whisk in pumpkin. Whisk in baking powder until combined. Add baking soda, salt, cinnamon, nutmeg, and ginger, one at a time, whisking until combined after each addition. Using a rubber spatula, gently stir in flour until well combined. Spoon about 1 tablespoon batter into each prepared muffin cup. (Keep remaining batter covered at room temperature.)
3. Bake until tops look dry and spring back when

gently pressed, 14 to 16 minutes, rotating pan halfway through baking. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool on a wire rack until slightly warm. Repeat with remaining batter.

4. For topping: In a shallow bowl, whisk together granulated sugar and cinnamon.

5. In a small microwave-safe bowl, heat butter on high just until melted.

6. Dip each muffin in butter to lightly coat, letting excess drip off. Dredge in sugar mixture to fully coat. Store in an airtight container for up to 3 days.



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QUICK APPLE CINNAMON BUNS

Makes 8 buns

Easy cinnamon buns that are assembled, baked, and ready to eat in about an hour sound too good to be true, I know. But trust me: these buns—made from a cream biscuit dough—could not be speedier to throw together or more tender and delicious to eat despite the lack of yeast for lift and butter for flavor. And when you add chunks of juicy apple into the mix, along with copious amounts of toasty cinnamon and an apple cider glaze to boot, you'll be hard-pressed to find an autumnal breakfast treat as tasty, fast, and simple as these.

- 2 cups (250 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (3 grams) kosher salt, divided

- 1½ cups (360 grams) cold heavy whipping cream
- ¼ cup (57 grams) unsalted butter, room temperature
- ⅓ cup (73 grams) firmly packed light brown sugar
- 1 tablespoon (6 grams) ground cinnamon
- 1½ cups (150 grams) finely chopped peeled Granny Smith apple
- 1 large egg (50 grams)
- 1 cup (120 grams) confectioners' sugar, sifted
- 2 tablespoons (30 grams) apple cider or apple juice

1. Preheat oven to 425°F (220°C). Spray a 9-inch round cake pan with cooking spray. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, and 1 teaspoon (3 grams) salt. Add cold cream; stir with a rubber spatula until dry ingredients are moistened.

3. Turn out dough onto a heavily floured surface, and knead just until dough comes together. Using a floured rolling pin, roll dough into a 12x9-inch rectangle. Spread butter onto dough.
4. In a small bowl, whisk together brown sugar and cinnamon; sprinkle onto butter. Sprinkle apple onto sugar mixture, gently pressing into dough. Starting at one long side, roll up dough into a log, pinching seam to seal. Trim ends of log with a serrated knife, if desired. Cut log into 8 (1½-inch-thick) slices; place, cut side up, in prepared pan.
5. In another small bowl, whisk together egg and remaining ½ teaspoon salt; brush onto dough.
6. Bake until golden brown and a wooden pick inserted between rolls comes out clean, about 45 minutes. Let cool in pan on a wire rack for 10 minutes.
7. In another small bowl, whisk together confectioners' sugar and cider or juice until smooth; drizzle onto rolls. Serve warm. Store in an airtight container for up to 3 days. 



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